

# Domaine Ninot

*Grands Vins de Bourgogne*



## Grapevines

**GRAPE VARIETY:** Aligoté 100%

**SURFACE:** 1,66 ha

**LOCATION:**

In Poiriosot

Brown chalky soil, clay-limestone subsoil.

A forest situated close by, protects and shelters the vineyard from the wind. This cool environment favours and protects the floral aromatic character plus the freshness of the wines. East sun exposure.

**IN THE VINEYARD:**

Certified organic growing, in respect of the life of the soils.

Planted in 2001. Density 10 000 plants/ha.

Guyot pruning, strict dis-budding, ploughing.

Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.

Harvest carried out by machine.

## Bourgogne Aligoté

*WHITE*

“A crunchy and well-delineated Aligoté which was born in a plot of land located in Rully, and which has a unique view of the castle of Rully.”

## Wine-making process

**VINIFICATION:**

We use a natural approach to vinification, avoiding the use of products which would technically erase the vintage's identity and which would contribute to making standard wines.

Grapes pressed immediately and gently for more complexity. Light settling from 12 to 18 hours.

Use of native yeasts to keep the identity of the soil and the vintage.

**MATURATION:**

Maturation takes place in stainless steel vats during 12 months. According to the vintage, maturation can take place in 228 litres oak barrels. When non-filtered, a deposit may form but this does not, on any account, affect the wine quality.

## Tasting and Service

**SERVICE:**

Can be drunk immediately. For ideal consumption and to appreciate this wine at the height of its Excellency, it is advisable to wait any time between 3 to 5 years, in accordance to transportation and storage conditions.

**THE TEAM'S WORD:**

*“This wine is ideal for aperitifs and goes very well with appetizers such as gougères (local cheese chou buns). It would be the perfect wine to drink with regional speciality dishes such as snails or frog's legs (both cooked with garlic and parsley). Its vivacity would accompany perfectly the iodine flavour of oysters or other shellfish.”*



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Alcohol abuse is dangerous for your health, consume in moderation.

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