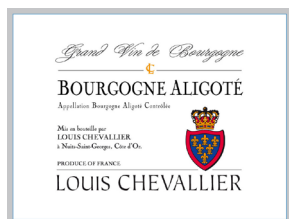


Louis Chevallier

TECHNICAL INFORMATION SHEET



Vintage	2009
Appellation	Bourgogne Aligoté
Blend	100% Aligoté
Origin of grapes	Mâconnais
Treatments in vineyard	Classic, anti mildew and rot if needed
Farming techniques	Sustainable viticulture

Date of harvest	Mid September
Method of harvest	Mechanical
Method of pressing	Pneumatic
Pre-fermentation techniques	Cold settling during 20 hours
Length of maceration	No maceration
Fermentation vessel	3 weeks
Malolactic Fermentation	Partial
Period of contact with fine lees	6 months
Yeasts	Yes
Vinification method	Pressing, cold settling, fermentation, ageing on lies with partial malolactic fermentation
Filtration and fining methods	Bentonite before filtration
pH Level	3.25
Alcohol	12%
Residual Sugar	1.6 g/L

Time of ageing	6 months
Size of Barrels	Stainless steel 100%
Percentage of new barrels	0%
Barrel details	No barrel
Length of time in bottle before release	A few weeks
Number of bottles produced	30,000 bottles

Tasting Notes

- Golden color with pale green tints.
- Its nose evokes a floral bouquet with aromas of honeysuckle and hawthorn, along with notes of flint and blackcurrant buds.
- The mouth is fresh, lively and elegant. Notes of lemon, grapefruit, green apple and grape mix and blend.
- Serve at around 12-14°C (54-57°F).
- Serve young in its first year, to enjoy all its freshness. You can also keep it two or three years.
- This wine is the ideal companion for a shellfish platter, sashimi and sushi. It goes very well with tsukemono, asparagus with cream, guacamole, cured meats, spinach with cream, fried and grilled fish and Comté cheese. Try it also as an aperitif, with a little Crème de Cassis or blackcurrant liqueur to create the famous Kir.

Vintage Notes

Thanks to a warm and sunny maturation period, white and red Burgundian grapes gave birth to promising wines, either fruity and seductive, or fleshy and well-structured. Ideal climatic conditions enable the beautiful bunches to acquire perfect quality.

Globally, maturation has reached the optimal level, with high sugar rates and very acceptable acidity level. Wines from the 2009 vintage will distinguish themselves with their purity and great balance.

Reds have a beautiful color, having a firm character expressed by a luscious fruitiness. Whites are flattering: they are characterized by an incredible freshness and balance, enhanced by an admirable acidity.