

Naudin-Ferrand (Magny-les-Villers)

Domaine Ponsot: Morey-St-Denis Blanc, Clos des Monts Luisants

Thevenot-le-Brun (Marey-lès-Fussey)

Domaine Rollin (Pernand-Vergelesses)

from 50 year old vines pruned en gobelet in white marly soil on the plateau behind the hill of Corton. A beautiful example in youth and one with a great capacity to age. A bottle of 1992, opened in 2012, was a joy to drink: still full of fruit with just a slight waxiness due to age.

Domaine Huber-Verdereau

Frederic Lafarge - Domaine Michel Lafarge

Two versions of Aligoté and Meursault are made: a regular bottling and another called 'Raisins d'Orés' from the best sites and older vines. The same programme is followed with the Passetoutgrains, the ancient vines going into a bottling dubbed 'l'Exception', and Volnay where the premium cuvée goes under the name 'Vendanges Selectionées'.

Domaine Arnaud Ente

The grapes are sometimes crushed before pressing in a hydraulic press, before the juice is settled and then put into barrel. He now uses big 600-litre barrels for his Aligoté, Bourgogne Blanc and some of the regular Meursault cuvée.

The remainder is vinified and matured for the first year in normal barrels, without much emphasis on new oak. Arnaud is dropping his percentage of new wood on the top wines from 35 per cent back to 20 per cent, and using a variety of different coopers

The white grapes are usually crushed, though not always, before pressing. The must is left to settle for 24 hours then the clear juice and fine lees are put in barrel for 11 months before being racked into tank for a further six months' maturation. They are bottled without fining or filtration. As well as the wines listed below there are interesting cuvées of Aligoté and red Bourgogne Grande Ordinaire (Gamay), both from vines planted in 1938, and Bourgogne Blanc.

Early 1500 - revolutions in vineyards: German botanist Hieronymus Bock (Gerome the Goat) recorded and organized plants, in his book 1546 in the famous "Kreütter Buch" About Plants, he wrote about Riesling, Albling? and what we think is a reference to Gouais Blanc (GB). GB was one of the few popular grape varieties that in Hieronymus day, had been around for at least a thousand years. Pinot, Savagnin, and Gouais Blanc, these staples of the past were fertilizing with one another and creating new grape varieties. Around this time Pinot Noir and GB got together to make Chardonnay. And sometime during the next 200 years before the 17th century, Pinot Noir and GB got together again and made another grape: Aligote.

In medieval times, GB went by many names in various kingdoms, one of which is Got - thus Pinot Noir + Got = Aligote. One etymological theory of how Aligote got its name. Back to the parent: the popular way back when GB had a bad rep even at what may have been the height of its popularity. In Hieronymus Kreütter Buch in 1539, he emanced no word for describing this variety as having fast growth, named a shit grape by some. After several bands and centuries of bad rep, GB can be rarely found in France, you can find some in Switzerland, a tiny amount around Rheingau and Piemonte under various synonyms. So this parent of Aligote - GB gives big fast crops and after extended?? popularity it faded into the world of obscure grape varieties. Aligote may have suffered the same fate, if it hadn't been for a few grape winemakers who refused to turn their back on this special grape. But esp in Burgundy its difficult to analyze Aligote on its own merits because it's always in the same arena, vying for the plots of land fighting for status and glory with Chardonnay like rival siblings. More than just a metaphor - Aligote and Chardonnay are actual siblings, they share the same parents of Pinot Noir and GB. Even this parentage seems to echo the current stage of affairs. Chardonnay seems to embody the superstar qualities of Pinot Noir now both planted everywhere praised and enjoyed everywhere. And though GB was the workhorse grape in the middle ages, enjoyed among the masses, but not really considered to be a fine high quality grape. You don't see too much of it today. And in this tale of two grapes, Chardonnay prevailed in part because of politics. While Burgundy's AOC system has revolutionized around the wine world, it has a chilling effect on Aligote, relegating the grape to regional wines, barring Bouzeron. Aligote can not carry the name of a village, 1er cru, or grand cru site. It may simply be labelled Bourgogne Blanc no matter where in Burgundy they hail from. This means the owner of a 1er or grand cru is better off the market planting Chard or Pinot Noir to claim the land's status and investment. Aligote has been pushed to the edges and outside the lines. There's also a psychological effect Bourgogne Aligote: because Aligote is named by varietal not a village or region, it sends the subcultural message that Aligote can not transmit terrior - the root notion of its inferiority to Chardonnay.

Many vigneronns remember the past when there were a lot more Aligote planted in the area. Roland Rapet whose winemaking heyday was in the 70s and 80s remembers a time when Aligote grew on Corton. 1er cru Pernand Vergelesses and some Corton... Son Vincent Rapet. There was some not bad Aligote 50 years ago, little by little they took it out and you'd have it at the beginning of the meal. They took out all the old vines. In the 60s?? we don't have any Aligote in Corton Charlemagne, its an old vine, we stopped because it was not ?? the book of the chart. In early days in Pernand Vergelesses you can find Aligote anywhere, when I was young in Corton Charlemagne sometimes at the feet of Aligote. We don't do it the same way as Bouzeron - planting, vinifying. Before, Chardonnay was everywhere it was on the top of the hill. **2010 - high acid year**, drinking nicely now, **2015 - richer year** less acid also drinking nicely now. 50% on top, 50% on Neve?? village, old vine, also Aligote in the village, on a parcel of Pernand-Vergelesses. They've seen Aligote plantings migrate in the last 50 years from grand and 1er cru to village sites and hill tops, to save the prime real estate for Chardonnay and Pinot, representative of a larger trend. There are still ~2000 hectares in Burgundy, many use it as an acid blender esp in Cremant de Bourgogne. Still you sense a nostalgia when Aligote used to grow at best plots like Corton.

Jean Sharow de bu de la moren nerrie who makes grand cru Corton pines over the hectare or so of Corton Aligote pulled up in the 1960s. Becky Wasserman has shared a few bottles of these Corton Aligotes, surprising many people who blind tasted them. Producers who unapologetically make Aligote...

Pommard Domaine Fanny Sabre: Fanny Sabre makes a wide variety of white and red Burgundys and an Aligote. This is a traditional Aligote because in 2015 it was a hot/solar vintage. I adore Aligote for me. Chardonnay is more boring, Aligote is unique - acid. I like it when it is simple, and to me Aligote is simple, when its good it's like Chardonnay. Small wine - but when you have a very good Aligote like Bouzeron - its better, more complex. You have a better balance in Aligote than Chardonnay. Chardonnay is so sweet, I like when its mineral and acidic, which is what Aligote is about. Do. A & P Villaine made a lot of effort for Aligote and I'm grateful. When its good its perfect.

The Aligote is like the Chenin, the Riesling, the Savagnin, with great acidity, complexity, a great grape. Problem is bad reputation - something for aperitif, blended with Kir. But really nice from good producers. Aligotes are usually labelled Bourgogne Blanc so from the label there's no way of knowing Roulot's Aligote is from Meursault, and Fanny Sabre's Aligote is from Pommard, despite the different terrior. Fanny: you need good terrior for Aligote, and in Pommard we have good terrior so Aligote is good in Pommard.

You can point to Sylvain Pataille in Marsannay as a primary champion terrior driven Aligote: Pataille is known for his Aligote and he's one of the newer generations that tried to create new planting space for Aligote. He lets his Aligote go through full malo, because he believes he needs this to counteract the bitterness in Aligote on limestone soils with no sulfur. In new vinification waves esp in big estates/wineries they are often more technical than we are, because it's my job I know this way but I don't like it. Pataille laments the changing landscape of Aligote in Bourgogne. It was planted in Marsanny because we are close to town, in the past 1890s-20th century, transportation was difficult - mainly by horse or on foot, and we are the closest village from Dijon. It permitted us to sell more wine, therefore many vineyards were planted with Gamay for the reds, and Aligote for the whites. Gamay on limestone is not bad but never good. Since then replaced - it was a mistake in Burgundy, Gamay should be planted in Beaujolais, but Aligote on limestone is great. **1967 Corton Charlemagne** pure Aligote from **Domaine de Martrays** it was incredible. [A side: Pataille is talking about an Aligote Becky Wassermann served blind...] Because in Pernand it was really not much price wise, it was planted everywhere with Chardonnay, but there were many pure patches of Aligote in Pernand, there were, not any more, what a shame. [He made a single vineyard bottling of Aligote when there was zero market, now has a tiny but very dedicated following. More importantly his approach is changing the way people look at Aligote and Marsannay. Just as Perrie Denoir and Aubert Villaine have changed Bouzeron.] In the last 5 years things changed, at 2002 nobody wanted to buy Aligote now its good. Marsanny Charme aux Prêtres 70-80 years old, planted in the 1930s, long pressing on vertical presses with for 5-6 hours, normally no decanting?? because in the winter no possibilities, stored on lees in barrels for one year, then 6 months in tanks. I move the lees in December gently when the cellar temperature goes down, unsalt?? twice, whenever the lees is reduced the top of the wine is oxidized - just a sort of oxidation. The wine obtains more resistance with oxygen so we don't remove?move it any more. It is bottled with no filtration 2/3 of the time, bottom is filtered (as its always cleaner on the top after clarification), so when bottling I rack as long as its clear and I filter the small dirty bottom part. Aligote from Charme aux Prêtres - one of the best parcels in Marsannay very good for the whites. Vines planted in 1949, next wine from Clos de Roi planted in 1932. Charme aux Prêtres is made of marls and clay, the wine is always strong spicy with bitterness ginger aroma. Clos de Roi is very different with chalk. Its firmer and fresh, more mineral. How many hectares of Aligotes in Marsannay? Before time - 45, maybe 20, 30, 40 years ago but much less now. Pataille has been doing his single vineyard Aligote for a while now and has been a pioneering force for this new wave of Aligote.

Tension between low-quality Aligote producers contributing to its bad rep, mostly working with Aligote Vert, and the classists who appreciate Aligote but don't invest much time or effort, then there's great producers who nurture Aligote against all practical and financial odds into beautiful bottlings despite the relegations of Bourgogne Aligote. But there's one faction - Bouzeron.

Bouzeron takes the place name and Chardonnay is declassified. In For decades there had been excitement about Bouzeron. In 1979 the Bouzeron AOC was created to fit within the Bourgogne Aligote AOC then in 1988, spearheaded by Aubert Villaine of Domaine A & P de Villaine, the new Bouzeron AOC simplified things and became the place where producers can bottle their Aligote under the commune name, unlike most of Burgundy Aligote makes up Bouzeron AOC and Chardonnay grown here are bottled under Bourgogne Blanc or Bourgogne Cote Charlonnaise AOC. Pierre de Benoist PB makes wine at AP Villaine including Aligote. PB has been instrumental in highlighting the variety of Aligote material in Burgundy. He distinguishes between Aligote doré (golden Aligote) and Aligote vert (green Aligote). At APV, there are seven clones, we use massale selection, a few years ago Villaine planted first few then I used selection massale from my oldest Aligote ~115 years old. 20 years ago I decided to create a conservatory for this Aligote dore, and after a few years I became the president of the Bouzeron Aligote and I decided to propose to all the vigneron to join me in this conservatory project. Now we have this conservatory and we planted the massale selection 4 years first production was last year. We had 6 selections of Aligote only from Bouzeron. It means from the domaine we don't use clonal selection, the selection of Villaine come from only the idea to preserve the link between terrior and this variety.

A few producers that I visited didn't seem excited about their Aligote and had no idea of the distinction between Aligote vert vs Aligote dore whereas a few were able to speak fluently about the plantings and what the difference meant to them, indicating the idea not being permeated around Burgundy so far. No one specifically said dore or vert is a clone, it seems they are different strains of Aligote possibly clonal variations between each strain. Difference between them? Higher pulp to skin ratio with Aligote dore, small berries, more bunches but smaller bunches and smaller grapes, for the most part dore is the Aligote mostly likely to grow in Burgundy more than 80 years ago and before. So when you work with 80-100+ year old vineyards, there's usually Aligote dore and usually massale selection. Aligote Vert is usually in younger vineyards with mono-clonal plant materials from our nurseries, which doesn't grow quite like Aligote dore.

Anne Morey - Domaine Pierre Morey: both clonal Aligote vert and massale Aligote dore in different parcels. Dore can be pink or dark golden in color, more bunches but smaller bunches and smaller grapes, Aligote vert has less berries but bigger grapes, and green berries. Aligote vert can be very interesting if you let it ripen and don't produce too much. Pierre has really driven an effort in Bouzeron to focus on Aligote dore. Despite the differences in vineyard in vert and dore, is it more style or genetics? Aligote dore was revered by producers working these vines and many are wary of vert. But there appears no fair way to compare them as they differences are confounded by the yield, vine age, careful vinification, that are obviously not equal for dore and vert now - 120+ old vines vs 20-year-old vines we are at the begging of understanding different Aligote vines at this stage. Among the great Aligote producers they are more interested in barrels and wood influence. Pataille uses 20% barrels mixed with tanks, which he felt some barrel age is necessary. Pierre uses large Foudre for Aligote dore, as the fermentation in the vessels creates a movement in the wine that's similar to the number of eight which has connotations of infinity and connotation. We are the only domaine to use foudre: in foudre the plant of Aligote is very vigorous it can produce a lot of leaves, big berries - you need to manage that - the plant has big vegetal energy, and to preserve this energy you can't work Aligote in small tank or barrels. After a lot of experimentation, we decide to vinify it only in foudre, and for me when you can vinify Bouzeron in Foudre during the alcoholic fermentation you have two rounds of information sent to the gazon?? as a question of the gas, and the two rounds of represent the magic number eight - a sign of infinity... For me the wine is a memory of terrior, of water, of handmaking, of foot, and of this number. It's like me 20 years old who thought I was immortal but I'm not maybe its wine is. We don't need to add sulfur to wine because of this infinity or immortality.

In addition to Bouzeron, there's another exception where Aligote is allowed to make 1er cru. As a small exception in Cote de Nuits in Domaine Ponsot in Morey-St-Denis, from 1er cru Clos des Monts Luisants with Aligote. It has been for so long a period and the administration personnel didn't say anything for a long time so I decided to keep this appellation.

And there's the Aligote of Fred Lafarge's who works with Aligote dore. (March 2017) **Raisins d'Orés:** grandfather planted with selection massale now vines 77 years old, a very good selection of Aligote dore, which is a type of Aligote with tiny golden grapes when matured. We also have another Aligote - the green Aligote - vert - big grapes with high acidity. But we are lucky that Aligote dore ripens later than Pinot Noir and Chardonnay, with global warming in the past the maturity of Aligote dore was not perfect and we harvest the Aligote dore between 8-15 days after end of harvest (of Pinot Noir and Chardonnay) when the maturity of Aligote dore is perfect in terms of phenolic maturity. Very old grapes, Aligote parents are from old Burgundy

gives wines of charm, balance, acidity, etc. Can keep and drink young. What % of Aligote in Burgundy would you predict as Aligote dore? Now many in Bouzeron and Pierre de Benoist has only Aligote dore. In Meursault you have Morey, and Pataille makes Aligote in Marsannay too and many young domaines and people. With **global warming**, there are more interest in Aligote as it can reach phenolic ripeness fully with great complexity, balance, and potential. No decant but open for a while, fresh not cold 10-11C for aroma, texture. Wine with energy. Chardonnay vinified in barrel, Aligote vinified part in barrel and part in vat. More malic acidity in Aligote - doesn't have the weight of Chardonnay but does have lift.

Lafarge makes this singularly unique Aligote, and there are also unique Aligotes coming out from **Meursault**, from **Antoine Jobard** and **Jean-Marc Roulot**.

Roulot's Aligote is unique because he takes the last 10% off the press - the press fraction - or the part of the must that's most prone to oxidation, and he oxidizes it on purpose, it's what some winemakers call brown out and Roulot adds this press fraction back to the must, creating a unique play of fresh zesty acid and softer wine you get from brown out methods. He also works his Aligote in steel, but after talking to Pierre de Benoist about the foudre method, Roulot is considering experimentatoin in the future. So many variations of Bourgogne Aligote.

Diverse thread of Aligote: special selection of Aligote by Lafarge, Villaine, Benoist, single vineyard bottlings of Pataille, old school plantings from Pernand, the old Corton Charlemagne (Martrays) from Beckys cellar, rock star bottlings from Roulot and Jobard, the pure expressions from Fanny Sabre, etc.