



WINE SHEET

WHITES, MACERATIONS & SPARKLING

AligoRythm 2022



Appellation : Bourgogne Aligoté AOC

Grape Variety : Aligoté

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : 20 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Cordon pruned, harvested by hand

Vinification :

Direct pressing, fermentation in stainless steel tanks, 10 months of ageing on lees in stainless steel tanks. Bottled by us

Number of bottles :

2'900 bottles

Mâcon Villages 2022



Appellation : Mâcon Villages AOC

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Limestone-Clay

Age of vines : From 25 to 87 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT)

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing (slowly), fermentation in barrels, 12 months (T1) and 18 months (T18) of ageing on lees in barrels. Bottled by us (also available in magnums)

Number of bottles / magnums :

11'600 bottles / 600 magnums

Au Quin Château 2022



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : White & Blue Marl and Clay

Age of vines : 30 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT)

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in barrels, 10 months of ageing on lees in barrels

Bottled by us

Number of bottles :

5'400 bottles

Clos Fourneau 2020



Appellation : Mâcon Chardonnay AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Limestone-Clay / sol affleurent

Age of vines : 13 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT) and worked by horse
Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in barrels, 24 months of ageing on lees in large foudre barrels

Bottled by us

Number of bottles :

1'500 bottles

Aragonite 2021



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Pearly-slab Limestone

Age of vines : 50 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT)

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in barrels, 12 months of ageing on lees in barrels and enamelled tanks. Bottled by us (magnums and jeroboams also available)

Number of bottles / magnums :

6'600 bottles / 400 magnums

Les Chassagnes 2021



Appellation : Mâcon Cruzille AOC

Grape Variety : Chardonnay

Alcohol : 13,0%

Terroir : Limestone

Age of vines : 15 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT) and worked by horse
Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, fermentation in barrels, 24 months of ageing on lees in barrels and
enamelled tanks. Bottled by us (magnum only)

Number of magnums :

500 magnums

Maxcération 2020



Appellation : Mâcon Villages AOC

Grape Variety : Chardonnay

Alcohol : 10,5%

Terroir : Limestone-Clay

Age of vines : 40 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),

Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

13 days of maceration, 24 months of ageing on lees in large foudre barrels

Bottled by us

Number of bottles :

2'400 bottles

Pearl & Button 2019



Appellation : Bourgogne Blanc AOC

Grape Variety : Chardonnay

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : 40 years on average

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard simple pruning, harvested by hand

Vinification :

10 days of maceration, 36 months of ageing on lees in large foudre barrels

Bottled by us

Number of bottles :

2'400 bottles

Sainte Geneviève 2022



Appellation : Mousseux

Grape Variety : Chardonnay, Gamay, Pinot Noir

Alcohol : 12,5%

Terroir : Limestone-Clay

Age of vines : From 30 to 70 years

Cultivation method :

Vines grown in organic agriculture (certified by ECOCERT),
Guyot Poussard simple pruning with arc training, harvested by hand

Vinification :

Direct pressing, traditional method - first fermentation and ageing in steel tanks,
second fermentation in bottle, 9 months of ageing on slats

Number of bottles / magnums:

5'600 bottles / 600 magnums