



Bouzeron



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village: the only *appellation Village* to be made from the *Aligoté* grape in the Côte Chalonnaise, in Saône-et-Loire.

One of the five *appellations Villages* in the Côte Chalonnaise, and the closest to the Côte-d'Or.

Created by the *appellation* decree of 17 February 1998, this *appellation Village* replaced the former *appellation Régionale* Bourgogne Aligoté Bouzeron.

Producing communes: **Bouzeron, Chassey-le-Camp**

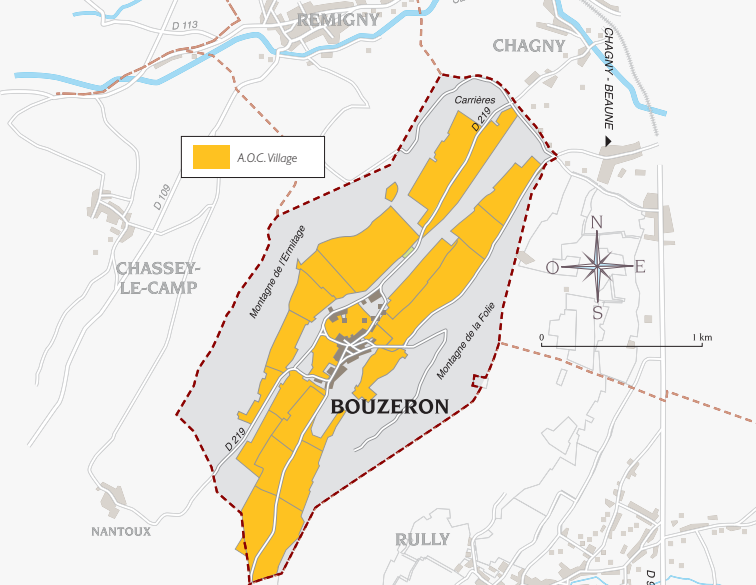
TASTING NOTES

White: its colour - pale gold verging on watery green - may deepen to light straw. The nose evokes acacia, white flowers, and hazel-bordered country lanes. Flinty mineral notes and lemon complete a classic bouquet, to which may sometimes be added a discreet touch of honey or warm croissant. In the mouth its meaty, well-built body and luxurious vivacity brings out the distinct personality of the *Aligoté* grape. Minor differences in character depend on *terroir*.

SERVING SUGGESTIONS

At once rounded and sprightly - a superb synthesis - this enjoyable and delicately powerful wine contributes lemony notes to oysters and matches their saltiness with its steady minerality. The same goes for cod roe (*taramasalata*), and crustaceans, steamed or in a cheese sauce. Its fullness enhances veal or poultry in white or cream sauce, and a mushroom risotto would also respond nicely to its aromatic persistence. It may also be served as a pre-dinner drink with savory puff pastries (*gougères*), or with dishes such as the burgundian speciality of cold ham with parsley (*jambon persillé*), mixed salads, or quiches. It goes perfectly well with most types of goat cheese, as well as with Beaufort, Comté or Cîteaux.

Serving temperatures: 10 to 11°C as a pre-dinner drink,
11 to 12°C with meal.



LOCATION

Recognised in 1997 as a fully-fledged Burgundian *appellation Village*, the AOC Bouzeron is a salute to the *Aligoté* grape, to which it owes its fame. This variety of grape does particularly well in Burgogne where its distinct personality comes well to the fore and gives its name to the *appellation Régionale* Bourgogne aligoté. Bouzeron lies in the Côte Chalonnaise in Northern Saône-et-Loire. The valley of the river Dheune separates it from Santenay and it is a close neighbor of Rully and Chassagne-Montrachet. Its hillsides have seen human activity going back into the mists of time and the district has even given its name – Chassean – to a prehistoric culture, famous for its artwork.

SOILS

The *Aligoté* grape may be said to have fallen in love with this piece of ground, lying at an altitude between 270 and 350 meters. The upper portion consists of white marls derived from Oxfordian limestone (the first stage of the Jurassic system). Elsewhere, the slopes consist in part of brown marly soils derived from Bath limestone. The soil is generally thin and the slopes steep. Exposure is east or south-east. Some plots are especially valued. Bouzeron, *appellation Village*, is made exclusively with grapes grown in white marly limestone on the upper slopes and this, together with a pruning method known as *gobelet* or *palmette*, allows yields to be carefully controlled, offering a very typical wine that is strongly rooted in its *terroir*. The lower slopes are used for growing *Chardonnay* and *Pinot Noir* for wines sold as AOC Bourgogne Côte Chalonnaise.

COLOUR(S) AND GRAPE VARIETY(IES)

White wines only - *Aligoté*.

The *Aligoté* grape originated in the crossing of *Pinot Noir* and *Gouais* (a Gaulish grape varietal) that no longer exists today. The *Aligoté* grown in Bouzeron is said to be golden: when the grapes ripen in the sun, their skins, which are less thick than the traditional *Aligoté* grown elsewhere in Burgogne, take on a golden hue and this allows a better alcohol/acidity balance during ripening.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

55.56 ha.

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

2,626 hl.

*In 2011 **5 years average, 2007-2011