

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE MAURICE LAPALUS ET FILS

AOP Bourgogne Aligoté  
White

## PRESENTATION

In 1970, Maurice Lapalus succeeded his parents and turned his farm into a full-fledged wine estate. Initially a polyculturist, he decided in 1976 to abandon livestock to focus exclusively on the vine. The year 1986 marked a turning point with the acquisition of 4 hectares of the Château de Pierreclos vineyard, thus integrating old parcels of Gamay, Pinot Noir, and Chardonnay. The family estate grew over the decades, reaching 17 hectares today. Viticulture is traditional, with manual harvesting and aging in tanks and barrels depending on the cuvées. In 1997, the structure evolved to become SARL Lapalus Maurice et Fils, ensuring a smooth transmission of family know-how. The estate has adapted to contemporary challenges by modernizing its facilities: a high-performance vat room in 1999, followed by a storage and packaging building in 2012, optimizing wine conservation and shipping. Its originality? A gradual evolution but always rooted in tradition, combining terroir and modernization for production faithful to family values.

## VARIETAL

Aligoté 100%

## LOCATION

Blended from several plots in the commune of Pierreclos. The vines grow on slopes with a south-east exposure.

Age of vines: 25 years old

## TERROIR

Light, sandy soils.

## IN THE VINEYARD

Vineyard work is meticulous and rigorous. Everything is done to ensure grapes of outstanding quality at harvest time. We constantly strive to improve while respecting the natural balance.

## WINEMAKING

Harvested from 4 hectares. This crucial stage is the culmination of a year's worth of careful vineyard work. Our Bourgogne Aligoté undergoes a precise and attentive vinification process to express the terroir and deliver a clean, focused wine. Whole-cluster pressing is carried out using a pneumatic press. Fermentation temperatures are carefully controlled, and the wine is aged on fine lees. The first bottlings take place in the spring.

## AGEING

Aged on fine lees in stainless steel tanks for 6 to 8 months before bottling.

## SERVING

Serving temperature: 8–10°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

The nose is highly expressive, with ripe fruit and exotic fruit aromas. The palate is fresh and clean on the attack, with impressive length. This wine is both delicately generous and complex.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## FOOD PAIRINGS

This white wine, with its citrus and white fruit notes, pairs beautifully with seafood such as oysters, grilled shrimp, or scallop carpaccio. Lightly sauced fish dishes, like lemon butter sole fillet or poached salmon, also complement its aromatic profile. Composed salads featuring fresh ingredients like tomatoes, cucumber, and herbs create a harmonious match. Finally, fresh goat cheeses such as Crottin de Chavignol highlight the vibrancy and minerality of this Bourgogne Aligoté

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