



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



## Burgundy, Domaine Lagarde, Le Petit Pèlerin, AOC Bourgogne Aligoté, Blanc

AOC Bourgogne Aligoté, Bourgogne, France

Domaine Lagarde is based in Rosey in the heart of Côte Chalonnaise, near Rully and Givry. The Domaine was established in 1989 when Jean-François Lagarde acquire its first 4 hectares. Now the Domaine spread over 30 hectares. At that time, all the grapes were vinified in Coop and it is only when Lucile, the younger daughter, joined the Domaine, that they started to vinify and bottle in their own premises. At today's date, they still sale some bulk to negociant as they don't have enough space to age all the

### PRESENTATION

Their next project is to build a new winery in order to keep everything and bottle everything. It should be done with vintage 2024. In Domaine Lagarde, The oldest vines were planted in 1956 and the youngest vineyard is Clos du Prieuré, planted in 2018. The vineyard is conducted organically but they have no intention to ask for the organic certification.

### LOCATION

Cote Chalonnaise & Chenôves

### TERROIR

Flint Soils

### IN THE VINEYARD

35-year-old vines, cordon pruned (specific pruning) to produce quality grapes, with small bunches for better ripeness. Integrated pest management. Disbudding. Mechanical harvest.

### WINEMAKING

100% destemming Pressing during vatting and settling. Fermentation at low temperature for 3 to 5 days. The temperature is then gradually raised to around 25°, to transform the sugars into alcohol while retaining the freshness of the aromas.

### AGEING

80% thermo-regulated stainless steel tanks. 20% old oak barrels aged 12 months. Single batch bottled on the estate.

### VARIETAL

Aligoté 100%

### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C/54°F

### TASTING

Bright, limpid green-gold color.  
Slight woody notes on the nose, with undergrowth and goat's cheese leaves.  
On the palate, well-balanced, fresh and lemony. Lively, clean finish with good length.

### FOOD PAIRINGS

Ideal as an aperitif with gougères, charcuterie or goat's cheese.

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### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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