

# the wine trust

HERITAGE • TRADITION • CRAFT



## Vins Rouge-Rijkaert

**Owner:** Florent Rouve

**Country:** France

**Region:** Macon and Jura

**Founded:** 1998

**Annual Production:** 10,000cs

**Description:** Emerging superstar Florent Rouve was partners with famed Burgundian negociant Jean Rijkaert until 2013 when he took the reins alone. Producing in two of France's hottest winemaking regions, the Maconnais and Jura, Rouve's oenological approach emphasizes freshness, integrity, balance and terroir and offers a superb alliance of tradition and a modern, minimalist style.

## Wine Notes – 2020 Florent Rouve Bourgogne Aligote

Florent Rouve's Bourgogne Aligote is made from one of Burgundy's original varietals. Long considered Chardonnay's poor cousin, Aligote has been rediscovered by a new generation of vignerons who prize it for its ability to produce zingy, zesty wines. Rouve sources the grapes for this bottling from 60-year-old vines in Savigny-les-Beaune, in the heart of the Cote D'Or. These old vines, Rouve's minimal-intervention winemaking (native yeasts, no racking or stirring, etc.) and use of neutral oak barrels result in a lovely crisp wine that masterfully balances fruit and acidity. The hand-harvested grapes were fermented in used 400-liter oak barrels for a month, using native yeast, then aged for 8 months in the same neutral barrels. The wine also completed malolactic fermentation. The result is a bright yellow-green beauty with a nose of flowers and green pears. The palate is a pure expression of Aligote, with a balance between acidity, citrus fruitiness and flinty minerality.

## Technical Specifications

<b>Varietal Composition:</b>	100% Aligote
<b>Vineyard Region:</b>	Savigny-les-Beaune, Cote D'Or
<b>Vine Age / Density:</b>	60 years old on average
<b>Production Volume:</b>	150 cases produced
<b>Vineyard Characteristics:</b>	Gently sloping marl and clay soils, south facing
<b>Wine-Making / Vinification:</b>	100% hand-harvested, destemmed grapes, 1 month native yeast fermentation in 400L used oak, no racking/stirring, Malo completed, 8 months aging in same barrels, unfinned, filtered, SO <sub>2</sub> – 25g free/64g total, bottled immediately
<b>Alcohol / Volume:</b>	13.0%
<b>Acidity:</b>	4.23
<b>Residual Sugar:</b>	0.9 g/l