

DOMAINE GIRAUDON BOURGOGNE ALIGOTÉ 2023



Appellation: Bourgogne
Vintage: 2023
Grower: Aurelie and Thibaut Giraudon
Style: White
Type: Still

Grape Varietals: Aligoté
Viticulture: Sustainable
Terroir: Kimmeridgian
Aging: Stainless steel

History/Farming: Chitry-Le-Fort, as the name suggests, was once a fortified town and, in the Middle Ages, its main road, La Grande Rue, formed the boundary between the lands of the Count of Tonnerre in Champagne and the Count of Auxerre in Burgundy. In the 19th century wines of Chitry were sold under the name of Chablis and, more recently, in 1929, the wines were accorded the name of Bourgogne des Environs de Chablis. Today Chitry is one of four viticultural communes of the Auxerrois and wines are labeled as Bourgogne or Bourgogne Chitry.

The Giraudon family has been farming and making wine in Chitry for centuries, and the current proprietors, sister and brother team Aurelie and Thibaut Giraudon, follow very traditional methods in their work. Their vineyards are on hillsides of Kimmeridgian chalky marl like one finds in Grand Cru Chablis. Yields in the vineyard are kept modest and harvesting is done by hand. For the white wines, fermentation is carried out in temperature controlled stainless steel tanks and for the pinot noir, mainly fiberglass vats are used with a “drapeau d’eau” for temperature control.

Wine Profile: The terroir at Chitry is particularly well suited for the Aligoté grape which makes up 40% of the vines planted in the area. Domaine Giraudon has 6 of their 30 hectares planted to Aligoté. The wine goes through a malo-lactic fermentation which adds a lovely middle palate to its vibrant fruity and mineral qualities.

Tasting Notes: Bright aromatics, fruity mid-palate with lemon-drop finish.