



DOMAINE MOLIN

This family estate, created in 1987 by Armelle and Jean-Michel Molin, spreads over 7 hectares mostly in Fixin with regional, villages, 1er crus and grands crus. In 2004, after the arrival of their son Alexandre on the farm, the organic conversion was started and the certification obtained in 2010.

Bourgogne vintage 2019 : 2019 was a year of great contrasts in terms of the weather. Winter was mild with temperatures higher than average in December and February. Rain was variable with a wet December and less precipitation in February. Clement temperatures in March were followed by cold weather with frost episodes at the beginning of April. In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June. Summer was hot and dry, but the wines nonetheless revealed a good vigor. With fine weather continued through to September, and ripening happened at a good pace. Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.

DOMAINE MOLIN ALIGOTE 2019



Grapes : 100% Aligoté

Soil : Sandy-clay loam on an aluvial fan

Plots location : « Aux azelerois » at Fixin

Farming practice : organic with certification

Soil tillage (plowing, mowing), partially grassed vines

Winemaking

6 months in a stainless still vat. Aged 1 year in barrels with a significant proportion of new wood. No input added. Wine is made as naturally as possible.

Tasting notes

Pale golden colour. Nose of white flowers with hazelnut notes true to this grape variety. Fresh on the palate with hints of saline and a fruity acidity

Suggested food pairing

Ideal as an aperitif with blackcover cream (kir) or with grilled fish

To drink now and within the next 3 years

To be served at 10°C (50°F)

