



Domaine Molin is a family estate created in 1987 by Armelle and Jean-Michel Molin. It spreads over 7 hectares mostly in Fixin with Regional, Villages, Premiers Crus and Grands Crus appellations. In 2004, after the arrival of their son Alexandre on the farm, the organic conversion was started and the certification obtained in 2010.

The 2021 vintage was a challenge for winegrowers right up until the very last day. From the frost in April, happening after a very early start to the winegrowing season, right through to the September harvest, it was characterized by some brutal shifts in the weather. The only moment of respite came with flowering, which was ideal for fruit formation, and véraison, which was accompanied by sunshine from mid-August. In the end, hard work was rewarded with success, low volumes aside. The general opinion is that the 2021 was an interesting vintage to work with because it required great technical skill and vinification had to be very precise. As time goes by, we are now witnessing some fine balance for whites as well as reds.

Source: bourgogne-wines.com



DOMAINE MOLIN ALIGOTE 2021



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 steel 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 black-cover cream (kir) or with grilled fish

To drink now and within the next 3 years

To be served at 10°C (50°F)