

# DOMAINE MICHEL BRIDAY



**APPELLATION:** Bouzeron Cuvée Axelle

**GRAPE VARIETY:** Aligoté

**SURFACE AREA:** 2.5 acres

**VINEYARD:** Located at the top of the hillside, lieux-dits Boyottes and Corcelles.

**SOIL:** White marl soil particularly well adapted to the aligoté. The soil is moderately deep but compact

**VINE AGE:** The vines were planted in 1969

**VITICULTURE:** Sustainable farming with no herbicide and plowing

**VINIFICATION:** After manual harvesting, the grapes are pressed immediately with care. Fermentation starts naturally (without the addition of yeast). Maturation is also carried out in vats to preserve all the freshness of the grape variety and in barrel to bring more body to the wine. There is 10 % of new oak in the Cuvée.

**ABOUT THE VINEYARD:** The village of Bouzeron cultivates its odd one out: the Aligoté grape variety. It is the only communal-level appellation in Burgundy to produce it. However, the reputation of the Bouzeron Aligoté did not begin yesterday. In 1760, the historian Courtépée had already mentioned it in a description of the Duchy of Burgundy. In 1998, the village obtained an AOC, recognising its tendency to produce great wines.

**YEAST:** Native

**FILTERING:**

Fining with bentonite then cartridge filtration.

**AVERAGE PRODUCTION:**

12,000 750 ml bottles

**TASTING NOTES:**

The nose evokes cherry blossom, and more generally white flowers and citrus fruits. While this variety often gives light-body wines, this is not the case here. Control of the yields and a harvest at full maturity give a harmonious wine, endowed with a certain sweetness in hot vintage years.

**FOOD PAIRINGS:**

Seafood, grilled fish, white meats, oysters, veal, poultry in cream sauce, risotto with mushrooms, salad, quiche, goat cheese.

**SERVING:**

Serve at 53°F in a wine glass with a wide base

**WINEMAKER / VITICULTURIST:**

Stéphane Briday

