



**IPO WINES**

## NV Domaine Jean-Marc Vincent Bourgogne Aligoté "Soler Al"

IMPORTED BY Kermit Lynch

**COUNTRY**

France

**REGION**

Burgundy

**APPELLATION**

Auxey-Duresses

**SOIL TYPE**

Clay, limestone

**VARIETAL(S)**

100% Aligoté

**FARMING**

Organic

**WINEMAKER**

Anne-Marie & Jean-Marc Vincent

**ABOUT THE PRODUCER**

Anne-Marie and Jean-Marc Vincent inherited most of their vines, principally located in and around the village of Santenay in the southern Côte de Beaune, from Jean-Marc's grandfather, André Bardollet-Bravard. They produce three premier cru reds and two premier cru whites from Santenay, in addition to a red and a white Auxey-Duresses. The Vincent wines are characterized by rich, layered fruit, intense expression of individual terroir, and solid structure.

Their Auxey-Duresses Blanc "Les Hautés," which thankfully happens to be their highest production wine (that is, more than two barrels produced), is a gem and a role model for other producers of the appellation. This is the wine that first attracted Kermit to the domaine. "I had rarely had an Auxey-Duresses that excited my taste buds," he said, "I knew I was on to something." And indeed it reaches the heights of many a white Burgundy with a greater pedigree. It also evolves well in one's cellar. The Vincents' wine operation is a family affair and A-M and J-M split their time between the vineyards, cellars and their young children. Their miniscule production always sells out quickly to a small group of devoted clients. All of their wines are a testament to the importance of vigneron talent in a given appellation. While a great vigneron can make over-achievers from any appellation, a great appellation will never be great in the hands of mediocrity.

William Kelley of the Wine Advocate said "This small but exceptional five-hectare Santenay domaine is one of the Côte de Beaune's finest and deserves to be much better known."

**WINE NOTES**

A blend of several vintages of Aligoté. "Soler" as in solera, "Al", as in Aligoté. Grapes are harvested late compared to other varieties, and are vinified without sulfur. After one year in barrel, new vintages are added each year, thus adding their unique characteristics, and enriching the wine. 10-15% of the solera wine is pulled and bottled each year.

