

DOMAINE DE ROCHEBIN

QU'EST-CE QUE C'EST ALIGOTÉ

WINE STYLE

Fresh, energetic Aligoté with more texture and personality than the category often suggests, built from vines planted in 1985 and bottled unfiltered to preserve character.

WHY THIS WINE?

Aligoté is one of Burgundy's most overlooked opportunities. Qu'est-ce que c'est was created to give the variety more attention and personality rather than treating it as a neutral alternative to Chardonnay. The current vintage deepens that proposition with older-vine fruit from Azé in the Mâconnais, while keeping the original Communal direction intact.

TELL THIS STORY

Start with the name: Qu'est-ce que c'est? What is it? That question is the point of the wine. Aligoté has spent generations in Chardonnay's shadow, and this wine began as Communal's attempt to show that the grape can have much more personality when it is treated with intention. The current vintage moves the project to Domaine de Rochebin in Azé, where Communal works directly with Laurent Chardigny and Clair Brichon each year. The fruit now comes from vines planted in 1985 on clay-limestone soils. The source has changed, but the idea has not: this is still Aligoté made to be expressive, textural, fresh and unmistakably itself.

COMMON OBJECTION

'I don't really know Aligoté.' That is part of the opportunity. It gives buyers a fresh entry point into Burgundy and a grape with a clear identity of its own. This wine is not trying to imitate Chardonnay; it is meant to show why Aligoté deserves attention on its own terms.

FOOD PAIRING & CROSS-SELL

Pair with oysters and shellfish, grilled fish, goat cheese, gougères, salads and lighter vegetable dishes. Cross-sell with fresh, high-acid European whites and other mineral white Burgundies for customers who want Burgundy without defaulting to Chardonnay.

ONE THING TO REMEMBER

Old-vine Aligoté with personality: Burgundy's other white grape, given the attention it deserves.