

VITI / VINI

The Aligoté is hand harvested and fully destemmed before being pressed immediately upon arrival at the winery, avoiding skin maceration to preserve freshness. Fermentation takes place in temperature-controlled stainless steel tanks. The wine remains on its lees for more than four months, building texture and expression while retaining freshness. It is fined with bentonite for stability but bottled unfiltered, preserving more of the wine's character and texture. Approximately 30 mg/L SO2 is added at bottling. Suitable for vegans.

TECHNICAL FACTS

Country: France
Region: Burgundy / Mâconnais
Appellation: Bourgogne Aligoté AOP
Winemaker: Laurent Chardigny and Clair Brichon, in collaboration with Communal Brands
Variety: Aligoté
Production: 5,000 bottles
Soils: Clay-limestone

DOMAINE DE ROCHEBIN

QU'EST-CE QUE C'EST ALIGOTÉ

THE PRODUCER

Domaine de Rochebin is a family estate in Azé, in the heart of the Mâconnais, where generations of growers have built a deep understanding of the clay-limestone hillsides of southern Burgundy. Founded in 1921 and devoted exclusively to winegrowing since 1972, Rochebin today farms more than 50 hectares across a range of Mâconnais and Bourgogne appellations. The domaine combines long experience with a practical, low-intervention approach in both vineyard and cellar, guided by tradition, careful observation and respect for the land. The Mâconnais is one of Burgundy's most compelling sources of quality and value, pairing limestone-rich terroirs and a slightly warmer southern climate with access to mature vineyard material, without the pricing associated with the Côte d'Or's most famous villages. The Aligoté comes from vines planted in 1985 on clay-limestone soils in Azé, bringing additional depth and expression to the grape's natural freshness.





FUN FACT

Qu'est-ce que c'est? Literally, 'What is it?' The name reflects the idea behind the wine: taking Burgundy's less celebrated white grape and making people stop, taste and ask a question. Aligoté does not have to live in Chardonnay's shadow.

VINEYARD

The Aligoté comes from vines planted in 1985 in Azé in the Mâconnais, located opposite the village with an East/Northeast exposure. The site is planted on clay-limestone soils.

SUSTAINABILITY

Rochebin farms using a reasoned, lower-input approach in the vineyard and maintains grass between vineyard rows. The fruit for Qu'est-ce que c'est is hand harvested. The wine is fined with bentonite and is suitable for vegans.