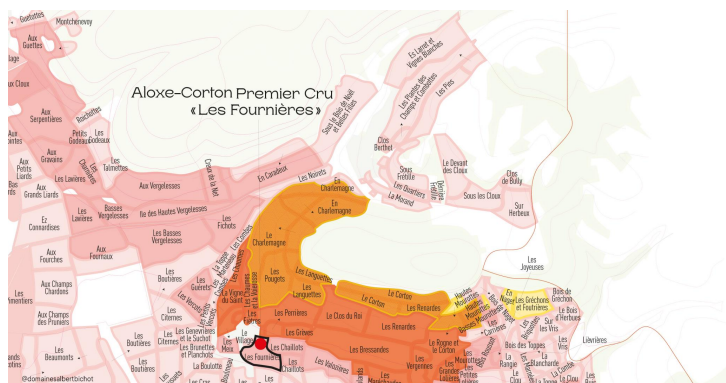


ALOXE-CORTON PREMIER CRU "LES FOURNIÈRES" DOMAINE DU PAVILLON



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Brown calcareous clay soil
 Surface area of the vineyard : 0,94 ha
 Age of vines : 35-40 years old



PRESENTATION

ALOXE-CORTON is a renowned village located in the northern part of the Côte de Beaune. Beyond it lies the Côte de Nuits.
 Our plot, which faces east-southeast, lies at the foot of the hill of Corton on a gentle slope.
 The soil is deep and contains a considerable proportion of gravel, which lends the wine volume and structure in addition to great finesse.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.
 Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.
 Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

This wine's intense nose allies notes of ripe red fruit (cherry, raspberry...) and spices with a delicate whisper of oak. On the palate, this wine reveals nice body, which is supported by bold yet fine tannins. The finish is long and flavourful, reminiscent of the fruit found on the nose.

SERVING

Serve at 16-17°C (60-62°F).
 Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, duck, pork, game)
 Medium to mature cheeses
 Recipe suggestion: spice-crusted beef tenderloin

QUOTES

Wine Spectator: 90/100 (2020)
 Allen Meadows: 90-92/100 (2019)
 Allen Meadows: 90/100 (2018)

