



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Calcareous clay soil with predominant clay or pebbles

## PRESENTATION

Aloxe-Corton is a renowned village located in the northern part of the Côte de Beaune. Beyond it lies the Côte de Nuits.

## 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 (20 to 30% new barrels) for 14 to 16 months.

## TASTING

Intensely aromatic nose redolent of red and black fruit (cherry, raspberry, blackberry...) notes, which mingle with more floral (rose, peony...) nuances. Soft tannic structure boasting discrete, well-integrated oak. The finish is long and flavourful, reminiscent of the aromas found on the nose.

## SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

## FOOD PAIRINGS

Roasted or stewed meats (beef, duck, pork, game)

Medium to mature cheeses

