



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Calcareous clay soil with predominant clay or pebbles



PRESENTATION

Aloxé-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

