ALOXE-CORTON PREMIER CRU "CLOS DES MARÉCHAUDES"
MONOPOLE
DOMAINE DU PAVILLON

DOMAINES ALBERT BICHOT
MAISON FONDÉE EN 1831

Aloxe-Corton Premier Cru
«Clos des Maréchaudes»
Monopole

LADOIX-SERRIGNY

@domainesalbertbichot
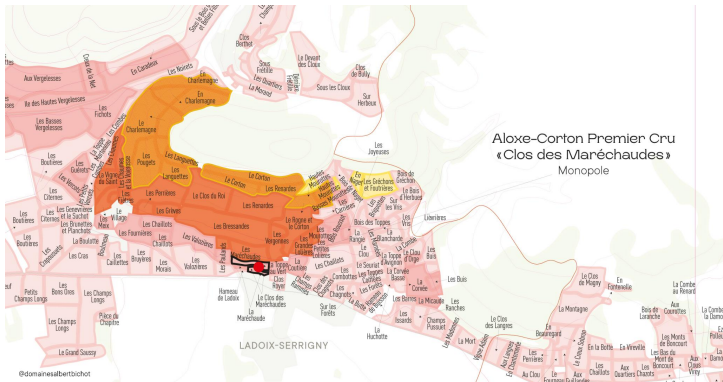
LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown limestone soil overlying scree
Surface area of the vineyard : 3,46 ha
Age of vines : 35-40 years old

PRESENTATION

The name "Maréchaudes" is derived from the name of a vineyard mentioned in the 13th century as "En Mareschaut", which comes from the Old French "maresche" (marshland). The lower part of Aloxe-Corton was indeed marshy due to its proximity to the source of the Lauve river. Major work was undertaken to drain the soil to make it suitable for viticulture.

"Clos des Maréchaudes" is a monopole of Domaine du Pavillon, which is extremely unique in that it boasts 2 levels of appellation, a Grand Cru and a Premier Cru, within the same 5-acre clos (walled vineyard).

The grapes in this plot to ripen early due to its east-southeastern exposure and its location at the foot of the hill, partly on the slope. This is one of the sunniest Climats on the hill of Corton.

The Premier Cru plot occupies the lower part of the vineyard where the soil contains less clay and is a little deeper than in the upper part.

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

Intense nose revealing scents of red and black fruit (cherry, raspberry, blackberry...) which mingle with elegant notes of mild spices that can evolve towards aromas of tea and cocoa over time. Endowed with soft tannic structure, this fleshy wine features lovely velvety 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

Tim Atkin: 93/100 (2023)
Wine Advocate: 90-92/100 (2022)
James Suckling: 94/100 (2020)

AB AGRICULTURE BIOLOGIQUE

www.albert-bichot.com