



# ALOXE-CORTON LES VERCOTS PREMIER CRU

## VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 25% new oak.

## TASTING

TASTING NOTES: Deep red with purple hint color. Nose of black current, raspberry and violet petal. In the mouth a nice depth of aromas: black and red fruits. Nicely structured, rather masculine with strong tannins.

FOOD & WINE PARING: Rib eye steak grilled over wood fire. Hungarian spicy goulash. Strong cheese: Epoisses.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C



## VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located at mid-slope facing East.

SOIL: Shallow soils of compact red clay on top of diacalse limestone rock.

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 55 years

AVERAGE PRODUCTION: 2 800 bottles

