



ALOXE-CORTON VILLAGE

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 15% new oak.

TASTING

TASTING NOTES: An easygoing bouquet of blackberry and raspberry preserve. Well-balanced palate which delivers gentle grip, slightly chalky tannins and brisk. Quite mineral finish.

FOOD & WINE PARING: Lamb skewers, pasta Bolognese, flank steak with fries. Cheeses: Cantal, Tomme.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: The plots are located in the flat area of Aloxé-Corton in the different climats “Les Cras”, “Les Boutières” and “Les Combes”.

SOIL: Clay and limestone, deep soil with red clay.

SURFACE: 1 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 6 500 bottles

