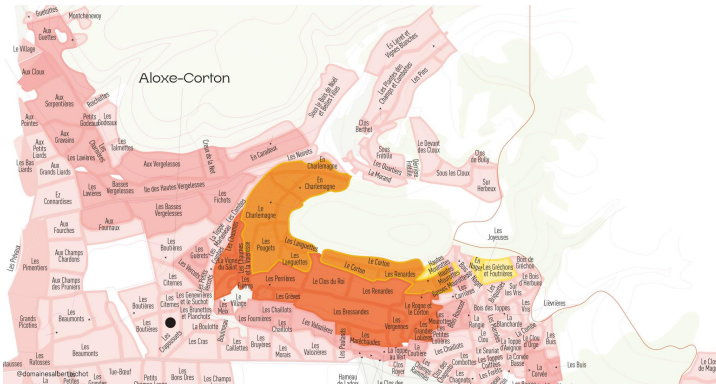


ALOXE-CORTON DOMAINE DU PAVILLON



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Silty clay soil

Surface area of the vineyard : 0,5 ha

Age of vines : 35-40 years old



PRESENTATION

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

Our plot is located in the "Les Crapousuets" Climat, celebrated for its rather deep, clayey soil.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Ageing in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

Intensely aromatic nose combining notes of ripe red fruit (raspberry, strawberry...) with very elegant nuances of spices and oak. This wine features lovely fleshiness and velvety tannins on the palate. The finish is long and flavourful, reminiscent of the fruit found on the nose.

SERVING

Serve at 15-16°C (59-61°F).

Ageing potential: 3 to 5 years and more.

FOOD PAIRINGS

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

Medium to mature cheeses

QUOTES

Wine Spectator: 90/100 (2020)

Allen Meadows: 89/100, Top Value Wine (2019)

Allen Meadows: 89/100 (2018)

