



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

