DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

Aloxe-Corton 1er Cru "Les Fournières"
Domaine du Pavillon

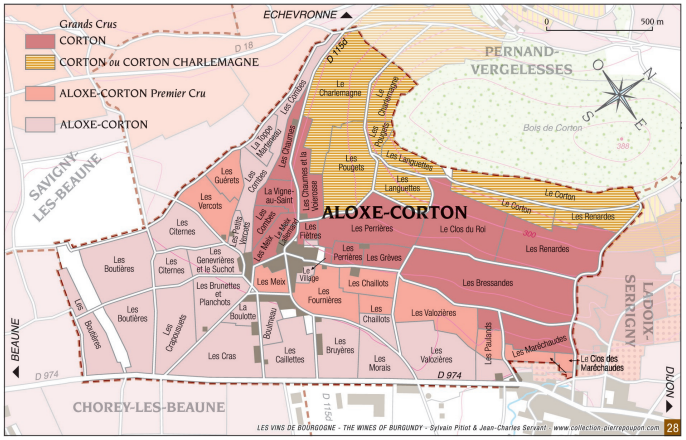
Côte de Beaune	100 % Pinot Noir	AOC Premier Cru

The vineyard :
0.4 ha plot
Average age: 40
Brown limestone soils on scree

Vinification :
Handpicked
Thermoregulated conical oak vats
Vatting: 15 to 25 days

Ageing :
100% oak barrels
20 to 25 % new oak
14 to18 months

On a gentle slope, the deep soil with a significant presence of bass offers both volume and finesse possibilities to this wine.



Tasting

Our Aloxe-Corton 1er Cru develops on the nose fruity aromas of blackberry and strawberry as well as notes sweet spices, tea and cocoa. A fairly supple but well-present tannic structure also gives it a persistent finish with the fruity sensations of the first nose.

Food/Wine pairing

Taste this wine with game, fine, finely cooked red meats and classic cheeses

Service and cellaring

Serve between 15 et 17°C. (59°F-63°F)

You can keep it between 5 and 7 years,even more.