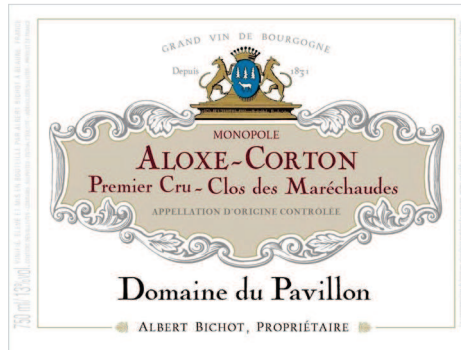


# ALOXE-CORTON 1ER CRU "CLOS DES MARÉCHAUTES" MONOPOLE - DOMAINE DU PAVILLON



## Côte de Beaune

## 100 % Pinot Noir

## AOC Premier Cru

### The vineyard:

1.4 ha (3.4 acre) plot  
 Average age: 30 to 40 years  
 Brown limestone soil overlying scree

### Vinification:

Handpicked  
 Temperature-controlled conical oak vats  
 Vating: 20 to 28 days

### Ageing:

Oak barrels 100%  
 25 to 40 % new oak  
 14 to 18 months

*Just like its neighbour, the illustrious Corton Grand Cru Monopole "Clos des Maréchautes", this wine is also a "monopole" belonging to the Domaine du Pavillon estate. The soil here is brown limestone overlying scree, with a high proportion of clay. "En Mareschaut" is derived from the Old French term "maresche" (marsh). The lower parts of Aloxé-Corton and Ladoix-Serrigny were marshy due to their proximity to the Lauve spring. Major drainage work was undertaken to dry up the land and make it suitable for planting vines.*

## Tasting notes

The nose of our Aloxé-Corton Premier Cru « Clos des Maréchautes » features fruity aromas of blackberry, strawberry and notes of mild spices, tea and cocoa. Boasting extremely supple structure, this balanced wine has lovely, pleasing, velvety tannins. The finish is long and aromatic, reminiscent of the fruity aromas perceived on the nose.

## Food/wine pairing

Try this wine with game, elaborate red meat dishes, and classic cheeses.

## Serving and cellaring

Serve between 15 and 17°C. (59°F - 63°F)

This wine may be laid down for 5 to 7 years or more.

