



ALOXE-CORTON

Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:
 Calcareous clay soil

Vinification:
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:
 Oak barrels 100%
 20 to 30 % new oak
 14 to 16 months

Aloxe-Corton is a well-reputed village which marks the end of the Côte de Beaune and the beginning of the Côte de Nuits.

Tasting notes

Our Aloxe-Corton develops aromas with a dominant of wild woodland fruit (redcurrant and blackberry with floral nuances (lilies and jasmine). With a very supple tannic structure, this well-balanced wine has lovely pleasant velvety tannins with just a hint of sweetness. The finish is long and aromatic, reminiscent of the fruity aromas of the nose.

Food/wine pairing

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

Serving and cellaring

Serve at 17°C (62°F)

Drink while young or it may be laid down for 5 to 7 years.

