



CLIMAT & TERROIR

Climat located at the bottom of the Corton's hill on an ocher soil, rich in iron oxide and scree gravel.

Operated vineyard surface: 47.7 ares

Appellation: Aloxé-Corton

Soil: brown and marly clay-limestone composed of hard Jurassic limestone

Grape variety: Pinot Noir

Exposure: South-East

Location: bottom of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking all the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 15 months in oak barrel then 2 months in a tank

TASTING

Spicy nose on red fruits. Fresh and creamy palate, giving this wine power and race.

Food & wine pairings: Goose foie gras on gingerbread, red meats, ripened cheese

Cellaring potential: from 5 to 10 years

