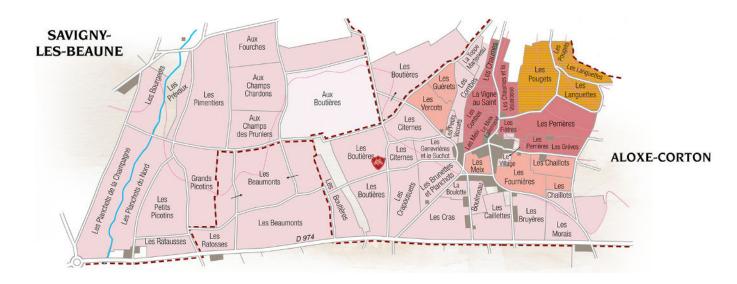


# CLIMAT CARD ALOXE-CORTON, CUVÉE JEAN DE BERBISEY



### 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: Aloxe-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 puncutated 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

