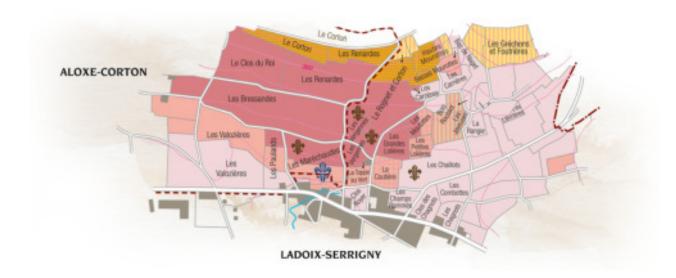


## CLIMAT CARD ALOXE-CORTON PREMIER CRU LES MARÉCHAUDES



## **CLIMAT & TERROIR**

This beautiful Climat of Aloxe-Corton Premier Cru that gives wines well balanced between density and freshness.

**Operated vineyard surface:** 70 ares **Appellation:** Aloxe-Corton

Premier Cru

**Soil:** clay-limestone

**Grape variety:** Pinot noir **Exposure:** East / South-East **Location:** bottom of the hill-

side

## **VINIFICATION & AGEING**

**Vinification:** after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

**Ageing:** in new oak barrels (35%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation

Time of ageing: 15 months

## TASTING

This superb climat of Aloxe-Corton Premier Cru gives wines well balanced between density and freshness. The nose gradually opens up during the aeration with aromas of ripe red fruits and fresh notes. Good length on the palate with woody notes.

Food and wine pairings: Pâté or Saint-Nectaire

Cellaring potential: 12 à 15 ans

