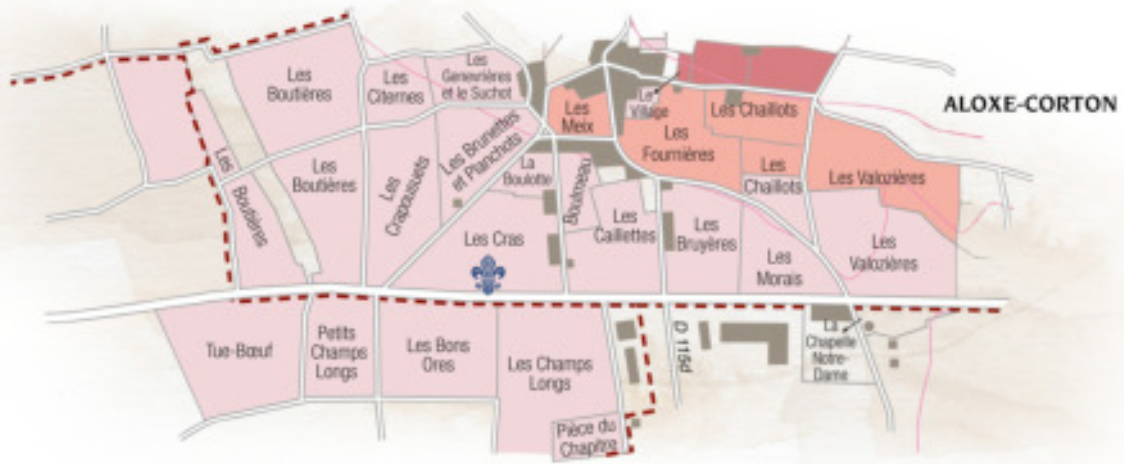




CHÂTEAU DE MEURSAULT

CLIMAT CARD  
ALOXE-CORTON



## CLIMAT & TERROIR

41 ares on «Les Cras», at the bottom of Corton hill. Plot enjoying good sunshine and great plant material to produce small grapes always well ripe and concentrated.

**Operated vineyard surface:** 41 ares

**Appellation:** Aloxé-Corton

**Soil:** well-balanced 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 (40%), in oak barrels of one or two years (30%) and in stainless-steel vats, preceded by the pneumatic pressing with juice separation

**Time of ageing:** 15 months

## TASTING

This Aloxé-Corton develops an expressive nose and a powerful palate keeping its round body. A gentle wine with a great finish.

**Food and wine pairings:** Braised beef, Tajines, grilled or roasted Pork

**Cellaring potential:** from 7 to 10 years

