



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

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 15 months in new oak barrels (33%) and in oak barrels of one or two years.

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

