

Aloxe-Corton



KNOW HOW

The grapes are picked and sorted by hand. Maceration lasts around 3 weeks with the extraction carried out via pumping over and punching down operations. The grapes are partially destemmed. The wines are aged for 16 to 18 months in French oak barrels of which around 50% are new.

TERROIR

At altitudes of between 200 and 300 metres, the soil is reddish brown with nodules of flint and flinty limestone debris (known as “*chailots*”) or loose, rich in potassium and phosphoric acid. The vines receive the sun from sunrise to sunset.

TASTING NOTES

Very deep colour with purple tints.

Complex and expressive aromas of black fruit on the nose. Lovely oaky and toasted notes, well-integrated on the finish.

This full-bodied wine is powerful on entry to the palate and shows beautiful length.

FOOD-WINE PAIRINGS

This wine pairs nicely with all kinds of meals, *charcuterie*, cheese, etc. and can stand up to well-seasoned dishes.

