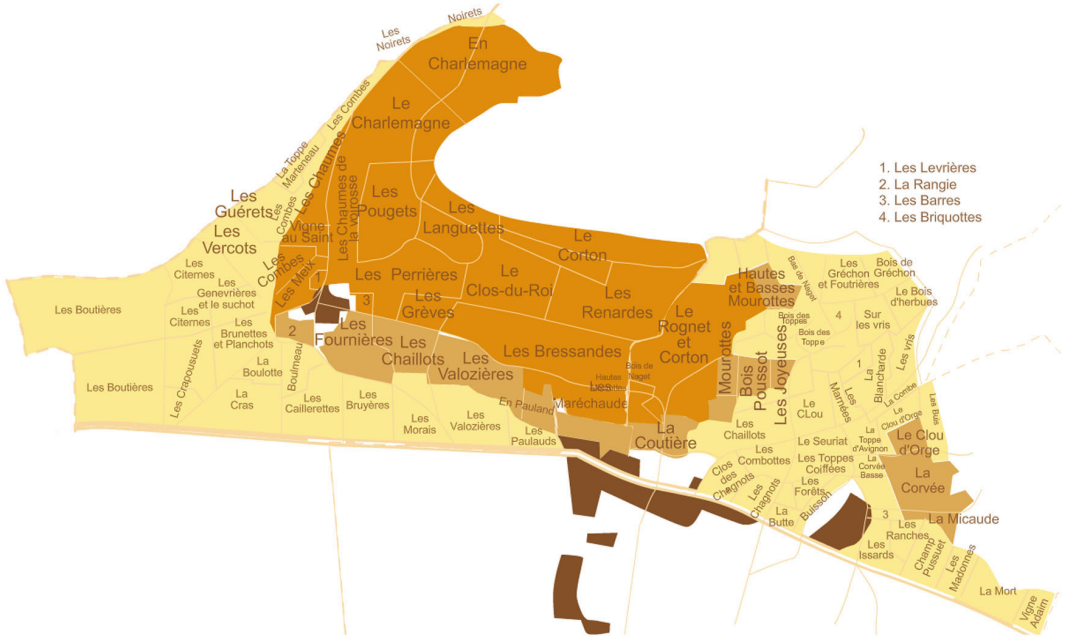
Aloxe-Corton

Côte de Beaune

Appellation Village

Red

100 % PINOT NOIR



Vineyards situation

The village of Aloxe-Corton is located to the north of Côte de beaune, next to Pernand-Vergelesses. Half of the village produces grands crus wines;

Characteristics

The vineyard is located rather high (250 to 350 m) and this exposure is ideal from East to South and Southwest. The soil is made of calcareous and clay.

Wine making

The fermentation takes place in stainless steel tanks (3-4 weeks) after which they are aged in barrel for 10-12 months before being bottled.

Winemaker's comments / Gastronomy

The Aloxe-Corton wines are usually dense, with an intense colour and a good concentration of fruits. They are usually quite spicy adn match therefore perfectly all types of food from Europe but also from Asia.

Preservation

This wine can easily age for 5-8 years in good cellaring conditions.