

ALOXE-CORTON 2020

A link between the Côtes de Nuits and Beaune, the Montagne de Corton marks a change in the landscape and benefits from a perfect location.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Cuvee vinified from 3 different places called: Fournières, Citernes and Boutières.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay
Production area : 112,62 ha
Altitude : 250-300m
Average age of vines : 36 years

VINIFICATION

100% Pinot Noir
100% destemmed grapes
Alcoholic fermentation in open tanks: 18 days
16 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)
14% vol.

TASTING

Tasting note

A wine with notes of soft fruits in its youth and wild, leather, mushroom flavours with age. Structure is robust and with a fine length.

Food pairings

Ideal with the grilled red meats, but also served with soft cheeses such as l'Epoisses or l'Ami du Chambertin.

Serving temperature : 17-19°C

Should be drunk between : 2021-2029

