

## **ALOXE-CORTON 2016**

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.



## **VINEYARD**

Cuvee vinified from 3 different places: Fournières, Citernes and Boutières.

Wine-Growing method: Sustainable

Harvest: 100 % manual

Soil : Calcareous clay Production area : 82 ha Altitude : 250-300 m

Average age of vines: 36 years

### **VINIFICATION**

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100% destemmed grapes

Alcoholic fermentation in open tanks: 20 days

16 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13% 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 cheese such as Epoisses or Ami du Chambertin.

Serving temperature: 17-19°C

Should be drunk between: 2019-2025

