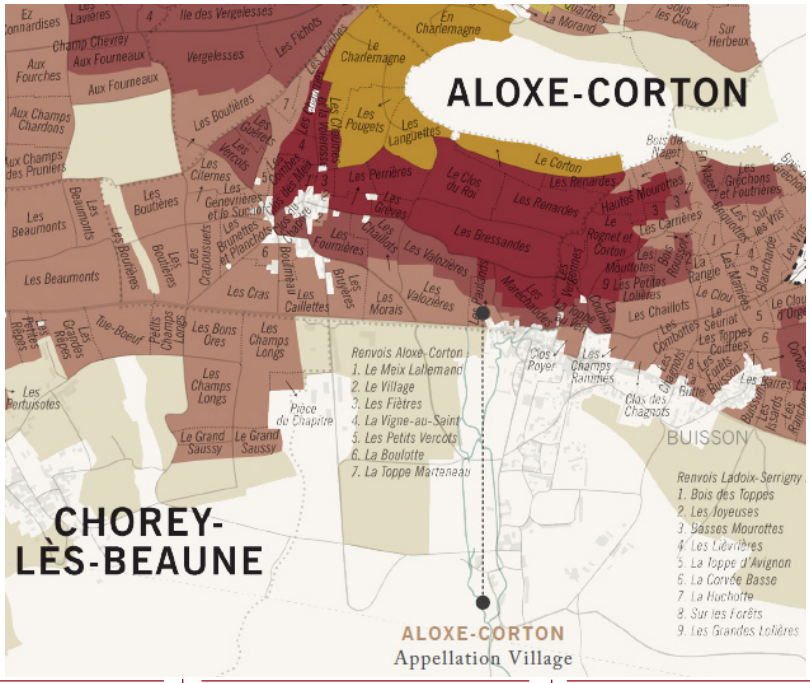
# ALOXE-CORTON
## VILLAGE
## *Estate*




## HISTORY

This appellation on the north side of the Côte de Beaune - pronounced «Alosse-Corton» - is situated at the foot of the Corton mountain where the vine has been cultivated for over 2000 years. It gained its renown at the time of Charlemagne who was very fond of the wines from this «terroir».The grapes are sourced from a single vineyard plot: Les Paulands.

## TERROIR

LIMESTONE AND CLAY ON MARLY SUBSOIL

200 to 220m ALT.

5%

SLOPE

## TASTING

A bouquet of red berry notes. From a vineyard in the Côte de Beaune, bordering the Côte de Nuits, this wine offers an appealing balance of structure and elegance.

SERVE AT 17°C - 18°C

POULTRY AND GAME BIRDS.

PINOT NOIR

MODERATE CELLARING 5 TO 7 YEARS AND MORE

EXPOSURE

SOUTH-EAST

VITICULTURE

CERTIFIED ORGANIC

As from the 2025 vintage

VINEYARD AREA

*ALOXE-CORTON VILLAGE*

78.5 hect.

*ALOXE-CORTON VILLAGE ESTATE*

0.45 hect.

## KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

WINEMAKING: Total or partial destemming depending on the vintage. Fermentation in small vats and gentle pressing to ensure optimum vinification. Skin contact of 12 to 16 days depending on the style of the vintage.

BARREL AGEING: 16 to 18 months in French oak barrels, 20 to 30% of them new.

BOTTLE AGEING: Our underground cellars in Savigny- Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.

**COMMENT FROM OUR TECHNICAL DIRECTOR**

"The dark fruit and spicy notes of this wine lend it considerable character."

CÔTE DE BEAUNE - RED