

ALOXE-CORTON 2021

100% PINOT NOIR

Aloxe is a charming village located north of Beaune and lying below the imposing hill of Corton, famous for its Grands Crus.

History & Tradition:

The ability of these wines to travel well contributed to the fame of Burgundy in places like Great Britain, Russia and Central Europe. Soil: chalky soil with a large proportion of iron oxide, giving the soil its characteristic reddish colour and the wine its structure.

Viticulture:

- Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock.
- Pruning: Guyot. Yield: 46 hl/ha low on purpose, in order for the grapes to reveal every nuance of the terroir.
- Grape supply: grapes and wines are purchased from regular supply partners (long-term contracts).

Vinification:

- Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control.
- "Pigeage" (punching down of the cap during fermentation): once a day until half of fermentation is done; one pumping over ("remontage") per day till the end of the fermentation.
- Pressing: vertical press; separation of free run juice from pressed juice.
- Ageing: in barrels (20% in new oak). Length: 14 to 18 months. Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin

"A well-structured wine, without any hardness. Beautiful intense red colour. Powerful nose, with aromas of candied fruit, evolving with age towards spicy and musky aromas. A solid framework is felt on the palate. Long aftertaste with flavours reminiscent of the same candied fruit aromas".

Serving Temp: 61-62°F. **Cellaring**: 5 to 10 years.

2021 Vintage: The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.

















