



Aloxe Corton 1^{er} Cru La Toppe au Vert

VARIETY: Pinot Noir 100%

SOILS: Oxfordian clay-limestone with red clay and pebbles.

WINEMAKING / AGING

Manual dressings. Sorted and destemmed.

Alcoholic fermentation in open cellar for 15 days in the environment with 2 punching downs for the first day.

Aged in oak barrels (10% of new barrels) for 13 months.

ALCOHOL: 13

TASTING

Color: Bright purple.

Nose: Fruity (strawberry, cherry) evolving towards very ripe, almost kirsch fruit. Mouth: Full, lots of substance.

FOOD/WINE PAIRING: Red meats, chicken, stew, fine fish, medium-flavored cheeses.

SERVICE TEMPERATURE 15°