



## **Aloxe Corton 1<sup>er</sup> Cru Les Moutottes**

Grape variety:  
Pinot Noir 100%

Floors:  
Middle Oxfordian clay-limestone with marly limestone.

Vinification / Aging:  
Manual harvest. Sorted and destemmed.  
Alcoholic fermentation in open vats for approximately 15 days with 2 punching downs per day at the beginning.

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

Alcohol: 13.5°

Tasting:

Color: Pretty ruby color, dense, velvety, shiny. Nose: Powerful aromas of black fruits (blackcurrant, blackberry).

Mouth: Fleshy, beautiful structure, generous. A nice fullness after a few years.

Food/wine pairings:

Tasty red meats, game (deer, deer, hare) soft cheeses (Epoisses, Livarot).

Serving temperature: 15°