



Dominique Laurent – Aloxe-Corton Vieilles Vignes

Vineyard

Dominique Laurent initiated a new style of trading at the end of the 1980s: small structure, very rigorous selection of vintages and total collaboration with the winegrowers. Dominique Laurent buys wines that he ages. “Family Pinots”, these old plots of mass selection, which produce rich and concentrated wines at low yield. He bottles them without fining or filtration to retain all their richness.

Winemaking

The grapes are 90% destemmed and fermented in open vats for a maceration period of fifteen days. Aged in Allier barrels, new barrels and two-wine barrels. No fining or filtration before bottling.

Tasting

Deep in color, it gives off a nose of black fruits, blackberry, blueberry. His mouth is full, quite firm.

Grape variety: Pinot Noir

Taste and flavor:

Soft and velvety
Alcohol level: 13°
Allergen: Sulphites

Service advice

Serve between 16 and 18°C. It can be combined with red meats, prime rib of beef with wine merchant sauce or small game. It deserves to be decanted before tasting.