



Aloxé Corton Villages Lupé Cholet

Geographical and geological location

In the town of Aloxé-Corton in Côte de Beaune. Reddish soils, clay-limestone and limestone debris with flint. The hillsides face South-East.

100% Pinot Noir grape varieties

Vinification The grapes are harvested manually in harvest crates which are transported to the vat room as quickly as possible in order to avoid overheating, rain and crushing of the berries. The contents of the boxes are passed through a sorting table to remove leaves, green grapes (verjuice), etc. Depending on the vintage, 85 to 100% of the harvest is destemmed to avoid excessive bitterness due to the tannins in the stalks. The fermentation maceration then lasts 15 to 20 days in conical oak vats containing thermoregulated radiators. This makes it possible to control the fermentation temperatures which directly influence the extraction of aromas and color. Finally, gentle pressing highlights the nobility and elegance of the wine.

Aging Toning in oak barrels for 16 months with 20 to 40% new barrels, and a choice of wood from various sources: forests of Tronçais, Nevers, Vosges, Burgundy. Aging in new barrels brings the aromas and tannins of the oak staves and also - thanks to the porosity of the wood - controlled oxygenation which allows good maturation of the wine. During aging, the wine is stirred (resuspension of the fine lees) to add fat and roundness. It is drawn off before bottling, which is done without fining and with light filtration, thus preserving the natural richness of the appellation.

Tasting Garnet red color. Complex nose, dominated by black berries including sloe and blueberry. In the mouth, it has body and good structure with a rather tannic background.

Suggestions Red meats with spicy sauces. Sheep tagine, rabbit stew, mature cheeses but not too strong and even some bitter chocolate desserts.

Keeping time 8 to 10 years