

DOMAINE
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ALOXE-CORTON Les Caillettes

Aloxe Corton is an appellation (AOC) for wines from **Aloxe Corton in Côte de Beaune, Côte d'Or.**

The vines lie between those of the Côtes de Nuits and Beaune on an east to south-east facing slope at an altitude of 200 to 300 metres. The production area covers 121.98 hectares, including 120 hectares of red wine. The Appellation d'Origine Contrôlée (AOC) dates back to 1938. There are two types of land: the south-east facing part has a rocky soil and the soil on the south facing slopes is more clay and marl.

The soil is brownish red with a lot of flint nodules.

Our Aloxe-Corton:

Area: 64.49 ares

Grape variety: Pinot Noir

Density: 10,000 vines to the hectare

Age of the vines: 55 years

Soil: marl

Harvest: by hand

Production: 3,900 bottles

Laying down time: 2 to 12 years depending on the vintage

Vinification :

Destemming: 100%

Time in vat: 18 days in open tanks, with temperature control. occasional punching down to maintain the balance, tannins, fruit.

Ageing: 15 months, including 12 in vats

Tasting :

The wine is quite dark, deep ruby, moiré silk and garnet. When young, the aromas evoke the garden in spring, red fruits (raspberry, strawberry, cherry) and black fruits (blackcurrant, blackberry). These flavours become more intense with age: peony and jasmine, jam and fruit in eau de-vie, pistachio, prunes, leather, truffles, mushrooms, cinnamon. It is a generous, opulent wine with distinguished tannins.

Gastronomy :

It goes very well with red meat, grilled or in sauce, and with roast poultry, as well as with soft cheeses and washed rind cheeses such as Ami du Chambertin and Livarot.

Serving temperature: **15 to 16°C**