



ALOXE-CORTON 'Les Caillettes'

Acreage	0.6449 hectares
Grape variety	Pinot Noir
Age of vines	60 years
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	3,900 bottles
Laying down	From 2 to 12 years depending on the vintage

VINIFICATION

Destemming	100% - 20% whole bunches in good vintages
Maturation	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
Fermentation	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

TASTING NOTES

This Aloxé-Corton has a silky robe, rather dark and tending towards reddish-garnet. On the nose, and when young, spring aromas mingle with those of small red fruit (raspberry, strawberry, cherry) and black fruit (blackcurrant, blackberry). With age, it will develop more powerful aromas: peony and jasmine, prune and pistachio, leather and truffle, jam and brandy. On the palate, its generosity and elegance make it quite simply charming and very pleasant.

FOOD PAIRING

Perfect with red meats, grilled or in sauce, and will pair perfectly with roast poultry. It goes very well with cheese, and cheese lovers will opt for soft or washed-rind cheeses, such as Livarot or Ami du Chambertin.

Serve at 15 to 16°C