

CHANSON

En Bourgogne depuis 1750



Aloxe-Corton

Aloxe-Corton 2013

Grape Variety : Pinot Noir

Soil : Clay and limestone.

Site : The vineyard is located at the foot of the Corton hill famous for the exceptional quality of its wine.

The Vintage 2013 : After a very cold winter and a cool and humid spring, the weather became really fine and warm end of July. The sunny weather and the warm temperatures engendered a slow ripening process of the grapes. The harvest commenced mid September under a bright sunshine. The combination of all those climatic factors associated with meticulous vinifications have produced wines with very pure aromas and a crunchy texture. Aging in oak casks during 15 months.

Tasting : Bright ruby colour. Intense Aromas of ripe berries (raspberry) mixed with spices and a hint of vanilla. Well-crafted and complex with a beautiful texture. Very pure fruit. Subtle oak note and well-shaped tannins. Good persistence.

Food pairing : Poultry, game, grilled meat as well as all the local cheeses (Epoisses, Langres...).