

CHANSON

En Bourgogne depuis 1750



Aloxe-Corton

Aloxe-Corton 2005

Grape Variety : Pinot Noir

Soil : Limestone and clay

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

The Vintage 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak cask during 15 months

Tasting : Bright ruby colour. Aromas of red fruit (raspberry) and kirsch coated with caramel mixed with spices and enhanced by a hint of vanilla. Well-crafted, generous and well-balanced. Subtle oak note and elegant tannins with no sharp ends. Good persistence.

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

