

CHANSON

En Bourgogne depuis 1750



Aloxe-Corton

Aloxe-Corton 2011

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 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir. Aging in oak during 18 months.

Tasting : Bright ruby colour with purple nuances. Intense Aromas of plum and blackberries mixed with spices and a hint of vanilla. Well-crafted, generous and well-balanced. 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...).

