



VIEILLES VIGNES ALOXE-CORTON

Sous Chaillot

Exposed at the top of hillsides on chalky soils, the vineyard gives a wine that takes time to reach maturity.

Dark ruby in color, aromatic and spicy, it develops a certain aromatic richness. Red fruits, black berries, flowers, honey, toasted almonds evolving towards leather, spices and scents of undergrowth are specific notes of this wine.

Serve at : 15°-16°C

Cellar potential : 5 to 10 years

Grape : 100% Pinot Noir

Surface : 0.50 ha

Soil : Clay-limestone

Age of vines : 45+

Exposure : Full East

Location : Top of the slope

Culture : Mechanical soil tillage, plowing.

Harvest : Hand-picked with sorting at the vineyard then on a vibrating sorting table. 100% scuffed.

Winemaking : Vatting 15 to 18 days cold pre-fermentation maceration then 5 to 6 days alcoholic fermentation with periodic punching down and pumping over.

Ageing : Matured 12 months in oak barrel (1/4 new).