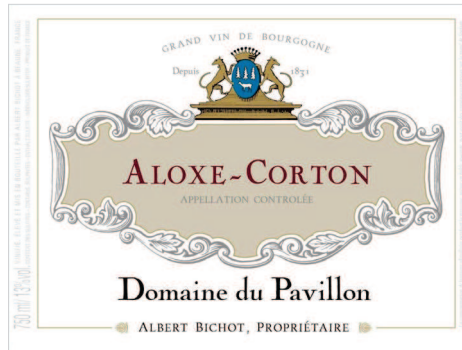


ALOXE-CORTON DOMAINE DU PAVILLON



Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:
 0.5 ha (1.2 acre) plot
 Average age: 30 years
 Calcareous clay soil

Vinification:
 Handpicked
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:
 Oak barrels 100%
 20 to 30 % new oak
 14 to 16 months

Aloxe-Corton is a highly reputed village that marks the end of the Côte de Beaune and the beginning of the Côte de Nuits. Our plot is located in the part known as "Les Crapoussuets", where the vines thrive in calcareous clay soil on southeast facing foothills.

Tasting notes

The nose of our Aloxe-Corton features woody, elegant and spicy aromas that evolve into notes of very ripe red fruit. Endowed with very supple tannic structure, this well-balanced wine boasts lovely, pleasing, velvety tannins with just a hint of sweetness. The finish is long and aromatic, reminiscent of the fruity aromas perceived on the nose.

Food/wine pairing

Try this wine with game, elaborate red meat dishes, and classic cheeses.

Serving and cellaring

Serve between 15 and 17°C. (59°F - 63°F)

This wine may be laid down for 3 to 5 years or more.

