



Aloxe Corton rouge

Aloxe-Corton

The village of Aloxe-Corton is situated in the north of the Côte de Beaune.

At an altitude of between 250 and 350 metres, the vineyard benefits from an orientation which goes from east to south and south west.□



Grape Variety

100% Pinot Noir

Tasting Note

Colour	An elegant ruby-red hue of good intensity. Limpidity and brilliance.
Nose	Intense aromas of freshly crushed raspberries. Total finesse.
Palate	Silky tannins associated with fresh red fruit. In older vintages, you will find aromas characteristic of Pinot Noir when it ages (underwood, mushrooms, animal touches, very ripe red fruit).
Ageing	The wines of Aloxe Corton require a minimum of five to ten years to reach their apogee.
Service	They should be served at around 18°C (64°F).

Food Pairing

It can enhance fairly strong-flavoured roast meat or meat with sauce, game, and most cheeses.