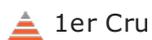


Classification :



1er Cru

Région : La Côte de
Beaune

Cépage : Pinot noir



Température de service :
16 to 18°C

Durée de conservation :
2 to 15 years

Aloxe-corton 1er Cru "Les Moutottes" (Red)

La Côte de Beaune - Pinot noir

Origine

The Edmond Cornu et Fils Estate is located in the village of Ladoix, in the Côte de Beaune vineyards on the Corton hillside. The parcel lies just below the well-known "Corton Rognet" vineyard. Vines are planted in a clayey limestone soil, on marly bedrock and red earth.

Vinification

The handpicked grapes are sorted and then destemmed. Total time spent in the vat amounts to 12 days, after which the wines are vinified in barrels (15% renewal rate) for 18 months.

Notes de dégustation :

This wine offers a vivid red color. A refined bouquet, subtle and prolonged. Berry aromas dominate (raspberries in particular). On the palate: elegant, plenty of smoothness, depth and intensity, with a pleasant lingering finish.

The area's proximity to the Corton vineyards lends a structure suitable for cellaring.

Mets d'accompagnements

This wine will ideally accompany broiled meats, served in sauce, as well as game and cheese courses.

Full of savor after 5 or 6 years of aging, it definitely has the structure to be kept in the cellar much longer.

A well-built, expressive wine that requires at least a couple years to reveal its range of characteristics.