



# Aloxe-Corton



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the *Côte de Beaune* region (Côte-d'Or).

This *appellation* includes **14 Premiers Crus Climats**.

Producing communes: **Aloxe-Corton, Ladoix-Serrigny**.

On the label, the *appellation* ALOXE-CORTON and ALOXE-CORTON PREMIER CRU may be followed by the name of a specific *Climat*.

## TASTING NOTES

The **reds** are quite dark in colour, their shades varying from deep ruby through crimson to garnet. While young, the wine's aroma suggests a spring garden with small red fruits (raspberry, strawberry) and black fruits (blackcurrant, blackberry). These intensify with age and evolve into peony and jasmine, preserved and brandied fruits, pistachio, prune, leather, truffle, mushroom and cinnamon.

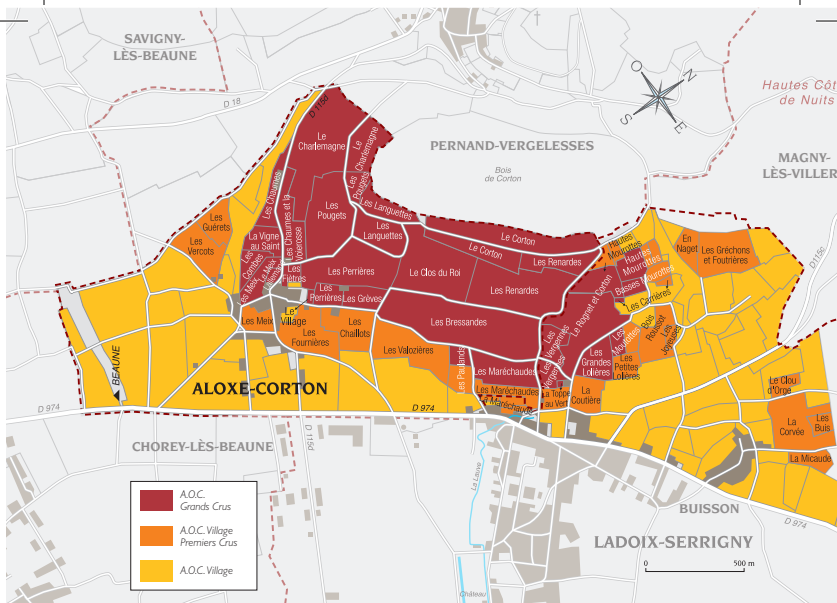
The deep soil begets a vigorous, full-bodied *Pinot Noir*, robust yet refined. Tender and fruity, this wine reaches its peak after 3 to 5 years in the cellar, revealing a firm and well-built body, richly chewy and with pleasing tannins.

Aloxe-Corton **whites** are very rare.

## SERVING SUGGESTIONS

The impressive power of the **Aloxe-Corton reds** demands forceful, aromatic dishes. Their generous and opulent personality softens firm-textured and fibrous meats. Their solid but distinguished tannins are a match for marbled meats and brown sauces. These great red wines go best with rib steaks, braised lamb, and poultry - roasted or glazed. Ethnic dishes such as couscous with meat or meat tajines also combine well with this wine, as do soft-centred cheeses such *Époisses*, *Ami du Chambertin*, or *Livarot*.

Serving temperature: 15 to 16°C.



## LOCATION

Linking the Côte de Nuits with the Côte de Beaune, the hill of Corton signals a change in the landscape. Towards Beaune the land becomes more rounded, its sharp contours yielding to gentle valleys. Like its neighbours Ladoix-Serrigny and Pernand-Vergelesses, Aloxe-Corton (pronounced "Alosse") enjoys a perfect wine-growing location and forms as it were a guard of honour on the approach to the prestigious appellations Grands Crus Corton and Corton-Charlemagne. The Appellation d'Origine Contrôlée dates back to 1938.

## SOILS

A cross section of the Corton hill reveals a classic geological picture. At altitudes of between 200 and 300 metres, the soil is reddish brown with flint and limestone debris (known as "chaillots") mixed in, and is rich in potassium and phosphoric acid. The vines face due east. Wines from the Northern end are more tender and fruity while those from the Southern end are firmer and more complex. Pebbly soil favours supple, highly-bred wines, while clay and marl breeds firmness and complexity.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Reds - Pinot Noir.**  
**Whites - Chardonnay.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 ouvrées.

Reds: **118.53 ha** (including 35.91 ha Premier Cru).

Whites: **1.36 ha** (including 0.27 ha Premier Cru).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **4,789 hl** (including 1,390 hl Premier Cru).

Whites: **49 hl** (including 11 hl Premier Cru).

\*In 2018 \*\*5 years average, 2014-2018

## PREMIERS CRUS CLIMATS

Commune of Aloxe-Corton: **Les Valozières, Les Paulands, Les Maréchaudes, Les Chaillots, Les Fournières, Clos du Chapitre, Les Guérets, Les Vercots.**  
Commune of Ladoix-Serrigny: **Clos des Maréchaudes, La Maréchaude, Les Petites Folières, Les Moutottes, La Coutière, La Toppe au Vert.**