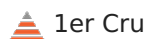




### Classification :



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

*La Côte de Beaune - Pinot noir*

**Région :** La Côte de Beaune

**Cépage :** Pinot noir

### Origine

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

Grapes are hand-picked and then conveyed to the winery in crates. Part of the harvest is stripped and poured into a vat, where it ferments for an 8- to 10-day period. The technique employed enables producing elegant and delicate wines. After pressing, fermentation is completed in vats before transport to the cellars for barrelling, where vinification will last 12-18 months. Two or three racking steps will be carried out in order to separate out the deposits forming at the barrel bottom during the various vinification phases. Prior to bottling, a last racking allows assembling the wine in preparation of the clarification step. Just one slight filtration is performed before bottling.

### 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 complexity and beautiful harmony.

### 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.



**Température de service :**  
16 to 18°C

**Durée de conservation :**  
2 to 15 years