



ALOXE-CORTON "LES BRUNETTES ET PLANCHOTS" 2022

CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELATION

Linking the Côte de Nuits and the Côte de Beaune, the Montagne de Corton signals a change in the landscape. Between 200 and 300 metres above sea level, the soil is reddish brown with a lot of siliceous nodules and flinty limestone debris. The northern part tends to produce softer, fruity wines, while the southern wines are typically more solid and structured.

TASTING: fine, smooth, distinguished

Food pairings: Game in sauce, pan-fried ceps

Potential and cellaring advice: 3 to 10 years. Serving temperature: 16°C

VINEYARD

- Surface: 2,14 ha
- Exposition: East
- Year of planting: 1943-1945
- Soil and Subsoil: Brown clay and marl soils, under the Corton hill
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with inter-vine blades

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 15 months, 30% new barrels

CÔTE DE BEAUNE 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The deep ruby-red wines have developed aromas of red berries, dark berries and spices. Raspberry, strawberry and Morello cherry rub shoulders with blackberry, blackcurrant and tobacco. Perfectly balanced on the palate, they are dense and full-bodied, but thanks to the quality of their tannins, they remain supple and delicious. With 2022, Côte de Beaune signals a vintage of the highest quality.