



## ALOXE-CORTON "LES BRUNETTES ET PLANCHOTS" 2023

### CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

#### PRESENTATION OF THE APPELLATION

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 cepts

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
- Production: 10 000 bottles

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That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

The Côte de Beaune, like its northern neighbor, has crafted a high-quality vintage. The wines are distinguished by their elegant fruit character, combining ripe red berry aromas with hints of cherry pit and plum. On the palate, spices and licorice enhance the richness of the aromatic profile. These reds are well-structured and balanced, with a generous texture, velvety tannins, and a pleasant finish. They will reach their prime over the next three to five years.