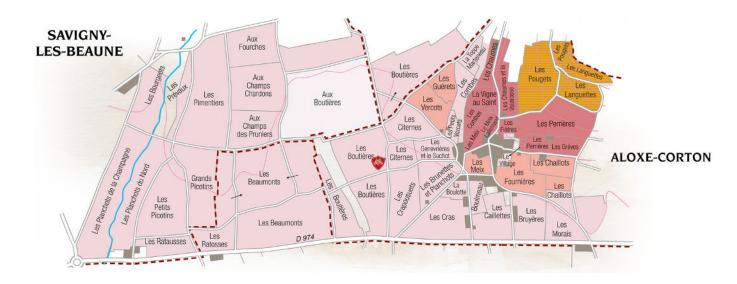


CLIMAT CARD ALOXE-CORTON, CUVÉE JEAN DE BERBISEY



CLIMAT & TERROIR

Climat located at the bottom of the Corton hill on an ocher soil, rich in iron oxide and scree gravel.

Operated vineyard surface:

4770 square meters **Appellation:** Aloxe-Corton **Soil:** brown and marly clay-limestone composed of hard Jurassic limestone **Grape variety:** Pinot Noir **Exposure:** South-East **Location:** bottom of the hillside

VINIFICATION & AGEING -

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking all the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be puncutated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 15 months in oak barrel then 2 months in a tank

TASTING -

Spicy nose of red fruits. Fresh and creamy palate, giving this wine power and raciness.

Food & wine pairings: Goose foie gras on gingerbread, red meats, ripened cheese

Cellaring potential: from 5 to 10 years

