

A blend of Boutières and Valozières. Two terroirs at the foot of the hill of Corton. Intense Pinot Noir. The legacy of a famous village.

HÉRITAGE

Aloxe-Corton *Le Reflet*



Varietal: Pinot Noir / **Appellation:** Aloxe-Corton / Rouge
Level: Village / **Average production:** 4 400 bottles

TASTING NOTES AND PAIRINGS

A deep, clean ruby color; a crisp, fresh nose of wild berries with hints of tobacco; a palate that's both rounded and elegant, complex with medium oak notes. Served between 14 and 16°C, this wine pairs perfectly with marbled beef, a strong cheese such as Époisses, or a vegetarian Savoyard fondue.

OUR VINEYARD

A blend of two Climats, Les Boutières and Les Valozières. This wine is made from grapes grown on plots with fairly similar terroir: clay soils over pebbles and gravel from the Aloxe-Corton alluvial fan. Compact and heavy, these soils are fairly cool and bring density and freshness to the wines. Covering a total area of 0.74 hectares, these Pinot Noir plots are between 35 and 65 years old.

VINIFICATION AND AGEING

Hand-harvested. The grapes are rigorously sorted upon arrival at the winery. 100% destemmed. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting and then pressing of the marc. Aged for at least 10 months in French oak barrels before bottling.

AWARDS

Hachette Wine Guide 2023: 1 star for the 2019 vintage.

