

Red from the village at the foot of Corton.  
45-year-old vines. Quiet strength, earthy  
notes, black fruits.

HÉRITAGE

## Aloxe-Corton *Les Morais*



**Varietal:** Pinot Noir / **Appellation:** Aloxe-Corton / Rouge  
**Level:** Village / **Average production:** 500 bottles

### TASTING NOTES AND PAIRINGS

With its deep ruby color, this wine offers a complex nose, with notes of undergrowth and ripe fruit. The palate opens with flavors of stone fruit (kirsch, plum) and hints of spice. Round and full, it is well-structured and offers a fleshy finish. Served between 14 and 16°C, it can be paired with a nice beef steak, a strong cheese, or chickpea pancakes with grilled vegetables.

### OUR VINEYARD

This wine is a blend of several plots, aged 35 to 65 years, planted with Pinot Noir. Covering a total area of 0.14 hectares, the plots face east. The different plots share a fairly similar terroir: clay over the pebbles and gravel of the Aloxe-Corton alluvial fan. Compact and heavy, these soils are quite cool and bring density and freshness to the wines.

### 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.

