

ALOXE-CORTON 1ER CRU "CLOS DU CHAPITRE" 2004

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton
- APPELLATION Aloxe-Corton Premier Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35%
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Our Aloxe-Corton 1er Cru "Clos du Chapitre" is named after the canons who were important land-owners in Burgundy in the thirteenth century. They belonged to the bishop's inner-circle and were known as the Cathedral Order (or 'chapitre cathédraux' in French). Even today, many parcels carry the name "Clos du chapitre" such as in Gevrey-Chambertin, Fixin and Aloxe-Corton. In the heart of the village of Aloxe-Corton in the locality of "Les Meix" and completely surrounded by walls, our "Clos du Chapitre" yields a powerful and elegant wine.

Wine tasting

- TASTING NOTE
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game birds poultry mature cheeses
- SERVING TEMPERATURE 15-17°

