

MAISON A.GOICHOT

ALOXE CORTON

Grape variety: Pinot Noir
Servicing temperature: 16-18°C
Ageing: 5-7 ans

Plot

A link between the Côte de Nuits and the Côte de Beaune, the Montagne de Corton marks a change in the landscape. Going towards Beaune, it rounded off. Gentle valleys follow the severe curves.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

The color is cherry red with mauve reflections. The nose is made up of raspberries blending with a well-balanced woody flavor with slightly toasted scents. Elegant and feminine, it offers a supple attack. Subsequently, firmer tannins emerge without disturbing the balance.

Food and wine pairing

Our Aloxe-Corton is generous and opulent in character, his distinguished tannins will best accompany red meats, grilled or in sauce, and roasted poultry. Without forgetting of course the burgundy cheeses such as époisses, ami du chambertin, livarot ...

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