DOMAINE ROUX
SAINT-AUBIN, BOURGOGNE, FRANCE

ALOXE-CORTON
LES BOUTIÈRES

GRAPE: 100% Pinot Noir

ORIGIN & SOILS: Linking the Côte de Nuits with the Côte de Beaune, the hill of Corton signals a change in the landscape. Towards Beaune the land becomes more rounded, its sharp contours yielding to gentle valleys. Aloxe-Corton (pronounced « Alosse ») enjoys a perfect wine-growing location and forms as it were a guard of honour on the approach to the prestigious Grands Crus of Corton and Corton-Charlemagne. Its communal appellation dates back to 1938.
A cross section of the Corton hill reveals a classic geological picture. At altitudes of between 200 and 300 metres, the soil is reddish brown with flint and limestone debris (known as « chaillots ») mixed in, and is rich in potassium and phosphoric acid. The southern end are firmer and more complex. Pebbly soil favours supple, highly-bred wines, while clay and marl breeds firmness and complexity. Exposure : south or east. Altitudes : 200 to 290 metres.

WINE MAKING PROCESS & MATURING: Handpicked harvest and first fermentation in stainless steel tank during 15 days. Second fermentation in oak barrels (30% new casks). Maturation during 12-14 months in cellar for ageing, stored in barrels.

TASTING NOTES: The wine quite dark in colour, its shade varying from deep ruby through crimson to garnet. While young, the wine's aroma suggests a spring garden with small red fruits (raspberry, strawberry) and black fruits (blackcurrant, blackberry). The deep soil begets a vigorous, full-bodied Pinot Noir, robust yet refined. Tender and fruity, this wine reaches its peak after 3 to 5 years in the cellar, revealing a firm and well-built body, richly chewy and with pleasing tannins.

SERVING TEMPERATURE: 14 to 16°C

FOOD ACCOMPANIMENT: The impressive power of the Aloxe-Corton demand forceful, aromatic dishes. Their generous and opulent personality softens firm-textured and fibrous meats. Their solid but distinguished tannins are a match for marbled meats and brown sauces. These great red wines go best with rib steaks, braised lamb, and poultry – roasted or glazed.

GOOD FOR: 5-9 years according to the vintage year.



