



DOMAINE DOUDET
— EN BOURGOGNE DEPUIS 1849 —

ALOXE-CORTON

« LES BOUTIÈRES » VIEILLE VIGNE

GRAPE VARIETY

Pinot-Noir

CONTROLLED APPELLATION

Famous village of the Côte-de-Beaune, Aloxé-Corton is located in front of the hill of Corton. It mainly produces famous "Grands Crus" but also some appellations "villages" and also a small handful of 1^{ers} Crus (including 2 in our Estate). Aloxé-Corton village "Les Boutières" is a parcel that requires a very strict and careful work and an attentive cultivation to optimize the harvest and reveal its terroir.

LOCAL SOIL

Composed of limestone and clayey marls.

WINE-MAKING

Manuel handy harvested in small boxes. In the winery, a strict selection of each grape is done by hand on a conveyor and a destemming is done. Following, a long fermentation in open wooden vats is done during 20 days before a pneumatic press. Without pumping and by gravity, the future wine is transferred down in the cellars into oak barrels.

Maturation in oak barrels for 15 months (including 25% new oak and the balance in barrel of one and two years).

CHARACTER AND STYLE

Bright ruby colour with garnet reflections. The nose is wild and reveals some red and black fruits slightly macerated with a dominant of kirsch and blackberry. In the mouth, the style is earthly and inevitably wild with the nuances of its soil (musk, undergrowth). The young mouth is dynamic and fresh with tone. However, it reveals a fleshy style typed "terroir".

AGEING AND SERVICE

To keep 8-10 years. Temperature of service: 15-16°C

This Aloxé-Corton happily accompanies all grilled or roasted (white & red) meats (duck, pork, beefs) and then simmered in sauce dishes (stews, meat sauces wines). Then this is the perfect keeper of the great dishes and game (after 8 years) and of course all the classic cheeses. A nice and good value.

