VINS DE BOURGOGNE

DOMAINE ARNOUX VIGNERONS

À CHOREY-LÈS-BEAUNE, CÔTE D'OR, FRANCE

ALOXE-CORTON 1ER CRU 'LES FOURNIÈRES'

Surface area	0.36 hectare
Variety	Pinot Noir
Year of planting	1970
Exposition	south-east
Altitude	250 metres
Terroirs	rich soil, pebbly and clayey
Harvest	manual
Vinification	Pre-fermentation cold maceration. About twenty days of vatting, with light punching down and pumping over. Wild yeast.
Maturation	12 months in barrels, then 3 to 4 months in tanks. About 25–30% new barrels, depending on the year

Tasting

ROBE

dark ruby

NOSE

full-bodied and generous aromas of red fruits such as strawberry, cherry and raspberry, as well as notes of sweet spices

PALATE

tannic and powerful structure, great concentration on the palate. A wine with finesse and beautiful intensity. The notable tannins perfectly express the warm character that one can expect from this premier cru

Service

LAYING DOWN

5–15 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

pairs best with red meat, grilled or in a sauce, and roasted or even glazed poultry. And cheese, of course: soft and rind-washed, such as Epoisses, L'Ami du Chambertin and many others

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