VINS DE BOURGOGNE

DOMAINE ARNOUX VIGNERONS

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

ALOXE-CORTON

Surface area	0.80 hectare
Variety	Pinot Noir
Year of planting	1998
Exposition	south-east
Altitude	230 metres
Terroirs	reddish-brown soil, dotted with limestone flint debris and rich in chert
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 15–20% new barrels, depending on the year

Tasting

ROBE

dark ruby

NOSE

Fine and delicate aromas of small red berries, along with pepper, nutmeg and other spices. Evolving towards candied fruit aromas after a few years in the cellar

PALATE

a characterful wine, with power and substance on the palate. Typical of its terroir, asserting itself through its robust and perfectly convincing structure. Intense and generous – a wine that exudes finesse and elegance

Service

LAYING DOWN

4–10 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

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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