

DOMAINE MAILLARD

PÈRE & FILS

GRANDS VINS DE BOURGOGNE



www.domainemaillard.com

Aloxe -Corton

The Vineyard

Annual Production : 36000 bottles

Grape Variety : Pinot Noir

Soil Type : Marne limestone from the

middle and superior Jurassic. **Average age of the vines** : 30 years **Surface** : 5.80 hectares

Work in the vineyard : Traditional, with plowing and green harvest, leaving 6 to 7 bunches per vine.

Tasting notes : Bright ruby red color with powerful aromas leaning on leather and small red berries. It is complete and balanced

Food pairing : Veal and rabbit **Serving temperature** : 15-16C°

Ageing potential : Can be kept for up to 12 years

Winemaking : After a manual harvest, sorting takes place to keep the

best grape bunches, rooting out the damaged or immature ones. The grapes are then put into vats for fermentation, from 12 to 15 days in controlled temperatures. Punching downs take place once or twice a day. Once the winemaking is done, the wine is transferred to another vat to rest.

Ageing : 25% new oak barrels of 228 liters for 18 months. The wine is bottled after a light filtration.

