Moillard

Aloxe-Corton



History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

Grape variety

Pinot Noir

Origin

The village of Aloxe-Corton (pronounced Alosse-Corton) is located North of the Côte de Beaune.

Vinification

Traditional vinification, fermentation in thermo-regulated stainless steel vats. Long fermentation during which pigeages and pumping over are performed.
Aged in oak barrels for 10 to 12 months. 40% new oak.

Soil

The soil consists of limestone containing marl and clay.

Colour

A deep garnet red in colour.

Nose

The nose is intense and elegant with aromas of little red and black fruits (strawberry, raspberry, cherry, blackcurrant and blackberry).

Palate

On the palate, the structure and power don't hide the great fineness that will assert itself with time.

Recommandations

Excellent with meats with relatively strong flavors such as roast beef, braised or in sauce.

Serving

14-16°C

Cellar potential

Drink within 6 years.

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