Reine Pédauque

Aloxe-Corton



History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Pinot Noir

Origin

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

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing between 10 to 12 months
with malolactic fermentation to gain roundness. 40% new oak barrels.

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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