

PIERRE ANDRÉ

Aloxe-Corton

History

Originally rooted on Corton hill in the best terroirs of the Côte de Beaune, Pierre André revolutionised Bourgogne wine with his new ideas, his energy and his innate nose for business. His name, now a brand whose reputation has grown over the generations, brings to mind the most wonderful appellations for lovers of Bourgogne wines.

Grape variety

Pinot Noir

Origin

A link between the Côtes de Nuits and Beaune, the Montagne de Corton marks a change in the landscape. Located on its south-east facing flank, the Aloxe-Corton (pronounced Alosse) vineyard enjoys a perfect location.

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 in oak barrels between 8 to 16 months with malolactic fermentation. 20 to 30% of 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

Intense, generous and elegant, this wine enhances grilled red meats or in sauce, or roast poultry as well as mature soft cheeses (Camembert, Pont l'Evêque, Munster ...).

Serving

14-16°C

Cellar potential

Drink within 5 years.



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