

Aloxe-Corton 1er Cru Les Valozières 2020

Often presented as the little brothers of the Cortons, the Aloxe-Cortons enjoy a stronger reputation than the neighboring village appellations...

TASTING NOTES

Wrapped in a beautiful brilliant ruby color, this wine exhales a frank bouquet of dried flowers, blackberries and spices. The palate, which combines smoothness and floral flavors, reveals a very nice length!



ORIGIN

The Aloxe-Corton appellation covers 119 ha on the territory of the town of Aloxe-Corton and 8.5 ha on that of Ladoix-Serrigny, at the beginning of the Côte de Beaune. Nearly half of the vineyard area is classified as Grand Cru and no less than 17 classified Premier Cru. There are two types: those located on the Pernand-Vergelesses side and for the one that interests us The Valozières bordering the Grands Crus from below: the exhibition is perfect in the east, the land is quite heavy and deep giving wines a character structured and powerful. "Valozières" refers to the wicker that grew there.

VITICULTURE

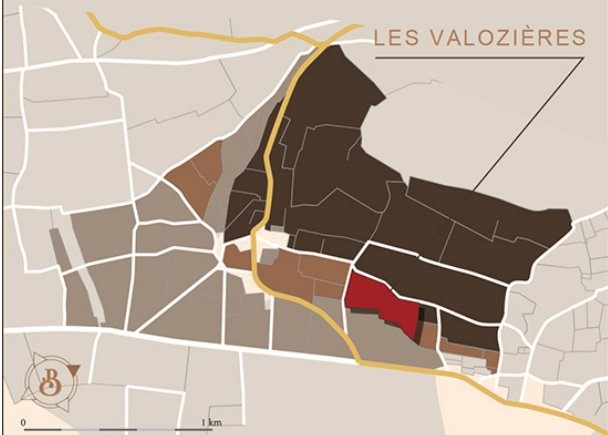
Grape variety: pinot noir
Soils: mainly clayey deep soil.
Orientation: East
Surface area under vine: 0.2552 ha
Pruning: Guyot system
Yield: 35 hL/ha
Average age of the vines: 56 years old.

VINIFICATION

Harvest date: 27 August 2020.
The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest.
At the winery: 50% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches lasted a total of 21 days including 5 days of cold maceration (12°C).
Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 3 punchings of the cap. Vinification without sulfur.

ALOXE-CORTON

LES VALOZIÈRES



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 14 months with no racking using a proportion of 250% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in December 2021.

Number of bottles: 1,021. .

VINTAGE

Balanced and concentrated

The harvests happened back-to-front! They began with the reds ripening before the whites. The harvest was very disease-free but we had to eliminate sunburnt berries, especially in the case of the Pinot Noir vines as the Chardonnays had coped better with the heat. Quality was definitely good, but relatively low juice yields has resulted in Pinot Noirs with high colour and aromatic intensity. On the other hand, the Chardonnay vines produced adequate yields with a good balance of sugar and acidity. This optimal ripeness enabled us to harvest the red grapes in certain plots according to the 'vendange entière' approach, where stalks are fermented along with the grapes.

'Lots of lovely colour in the reds, with very high polyphenol content, firm tannins and excellent levels of acidity. Looks set to be a year with great cellaring potential. Summer fruit coulis notes definitely have the upper hand in this year's vintage! The whites are nicely-balanced, but it's too early to be more precise. Watch this space...' Grégory Patriat.

Ageing potential: From 7 to 12 years.



JEAN-CLAUDE BOISSET