



ALOXE-CORTON

Situated in the lieu-dit Les Combes of Aloxe-Corton at the edge of Pernand and at the base of the Corton-Charlemagne. Planted in a brown, pebbly, well-drained clay soil with medium limestone content.

The wine that results is fine and light with a lovely complexity for a village wine. Always on the red fruits, it is easily accessible immediately following the bottling.



Grape Variety: Pinot Noir

Surface Area: 0.30 hectares

Average age of vines: 42 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into tank, from 20% to 40% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 15 days.

Elevage:

In an underground cellar, for 10 months in French oak barrels of which 20% are new and the remaining having contained 1 through 5 vintages. Racking into tank for assembly 7 weeks prior to a second racking before bottling at the domaine.

Production: Approximately 2000 bottles per vintage.

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