



MAISON
Albert Brenot

DEPUIS 1849



Famous Village of the Côte de Beaune, Aloxé-Corton is located at the foot of the Corton Hill. The village produces mainly Grand Crus, 1^{er} Crus. Les Maréchaudes is an old parcel (60 years old!) located against our Grand Cru Maréchaudes upon the village of Ladoix-Serrigny.



Pinot noir



Manual grape harvest.
Fermentation in open vats during 18 days with a punching of the cap (twice a day).



Maturation in oak barrels for 17 months (including 20% new oak barrels)



Limestone's and clay mainly.

TASTING

Classical red ruby colour with some brown nuances. The nose shows some animal notes alongside concentrated fruits. The mouth and the palate have great character, with aromas of red and ripped fruits and spices. The tannins are well blended. After 5/6 years, the wine develops aromas of wild games, mushroom and wet soil.



To keep 8-10 years.
Temperature of service: 16-17°C



This wine of good ageing potential will be a great accompaniment for all meats particularly the games after 7/8 years. All the marinated or wine sauces styles are welcomed (not too much spicy). The strong cheeses too.