



MAISON
Albert Brenot

DEPUIS 1849



Famous Village of the Côte de Beaune, Aloxe-Corton is located at the foot of the Corton Hill. The village produces mainly grand Crus, 1st Crus and good villages too. The Naugues terroir produces concentrated and powerful wines.



Pinot Noir



Manual harvest picking together with a hand selection of each grape. De stemming and an alcoholic fermentation in open vats during 18 days before a pneumatic pressing. Daily punching of the cap.



Maturation in oak barrels for 17 months



The soil is composed of Marly and clayey Limestones.

TASTING

Bright ruby colour with garnet reflections. The nose is wild and reveals some red and black fruits slightly macerated with a dominant of kirsch and blackberry. In the mouth, the style is earthly and inevitably wild with the nuances of its soil (musk, undergrowth). The young mouth is dynamic and fresh with tone.



To keep 8-10 years. Temperature of service: 15-16°C



It will accompany much meat. (Beef, lamb, duck) After few years the wine is excellent with some gear cook in sauces and stronger game and all cheeses