

# Edmond Cornu & Fils



## Aloxe-Corton Vieilles Vignes



### At a Glance:

- **Appellation:** AOC Aloxe-Corton
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From two parcels on the hillside between the village of Aloxe and the grand cru Corton
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1942, 1958, and 1971, all trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in concrete and stainless-steel tanks after c. 70% destemming and a 5-6 day cold soak. Cuvaison lasts c. 10 days.
- **Pressing:** Pneumatic, pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 15-18 months in 228-l barrels (25% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

### In The Glass:

This Aloxe is a classic of this appellation from the rose-tint to its color to the rustic tannins in the finish. In our opinion, the joys of the great wines of Aloxe are many but it takes time to know and love these wines. We do, and find it as fine an example as we can cite; a wine of stature and strength and rigor that will last for years