

ALOXE CORTON 2020

+421423 BC Wholesale \$43.70 (SPEC) BC Retail \$56.99

92 pts Wine Enthusiast

“Hints of truffle and sweet tobacco lend spice to red cherry and plum in this full-bodied, fruity Pinot Noir. Matured 15 months in oak, its lusciously berried, cherried demeanor is strident and powerful, lifted by red currant acidity and fine, furry tannins on the finish. Approachable young, the wine is concentrated enough to hold and likely gain nuance through 2030.” —Anna Lee C. Iijima, WE 2022

Appellation & Terroir:

A link between the Côte de Nuits and the Côte de Beaune, the **Montagne de Corton** marks a change in the landscape. Travelling towards Beaune, it rounds off into gentle valleys following severe curves.

Wine making process & maturing:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are aged 15 months in oak barrels.

Tasting notes:

The colour is cherry red with mauve reflections. The nose consists of raspberries blended with well-balanced woody flavours, and slightly toasty scents. Elegant and characteristically “feminine”, it offers a supple attack. Subsequently, firmer tannins emerge without disturbing the balance.

Food accompaniment:

Aloxe-Corton is generous and opulent in character, and the distinguished tannins will best accompany red meats, grilled or in sauce, and roasted poultry. Of course Burgundian cheeses such as époisses, ami du chambertin, and livarot pair perfectly.

Grape variety: 100% Pinot Noir

Aging potential: 7+ years

Serving temperature: 16-18 °C

Case: 12 x 750 mls

Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by his son, André-Marie Goichot since 1987. The Goichot family has several vineyards located in Côte de Beaune and Côte Chalonnaise, enabling them to offer many Burgundian appellations.



Choice Import Agencies



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