

# BOUDIER

## ALOXE-CORTON "LES COMBES"

### Appellation Aloxe-Corton

Specific area Les Combes

## Grape variety

Chardonnay

### Terroir

 $\bullet\,$  Soil: deep (1.6 metres), very well-drained, stony, composed of fine brown clay.

• Geological subsoil: valley-bottom proximal colluvium and alluvium.

• Location: narrow valley floor

• Elevation: 245 m

#### Vineyard

Year of planting: 1942 (50%) and 2021 (50%).

Area cultivated 0.37 Ha

#### Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table. Very long, gentle pressing. Vinification without sulphur.

#### Vatting / Maturing

Fermented with yeasts indigenous to the terroir. Aged in French oak barrels, 15% to 30% of which are new, for 11 to 16 months. No fining, light filtration if necessary, depending on turbidity.

#### Bottling

Following the recommendations of the lunar calendar.

#### Tasting notes

A generous, full-bodied, rich wine with plenty of tension and minerality and an unexpected freshness on the finish. Its heady aromas of white flowers and citrus fruit transport us into a poetic world, built in harmony with this wine defying classification.

BOUDIER

ALOXE-CORTON

LES COMBES