



DOMAINE
JEAN-BAPTISTE
BOUDIER

ALOXE-CORTON "LES COMBES"



Appellation
Aloxé-Corton

Specific area
Les Combés

Grape variety
Pinot Noir

Terroir

- Soil: deep (1.60 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

Area cultivated

1 Ha

Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table.

Vatting / Maturing

Vatting: infusion for 10 to 14 days with part of the grapes in whole bunches. Fermented with yeasts indigenous to the terroir. Aged in French oak barrels, 15% to 25% of which are new, for 14 to 20 months. No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

This great red Burgundy wine, from the finest Aloxé-Corton terroir, has a deep, brilliant ruby colour. On the nose, a rich aromatic range stands out, elegantly blending aromas of spices, liquorice and ripe black fruit. The generous first impression on the palate immediately reveals the wine's lusciousness, supported by velvety tannins that delicately envelop the palate. Its supple structure and roundness give it a beautiful harmony. The long, refined finish hints at the potential of a great wine for laying down, promising a fine evolution over time. A wine that will delight Burgundy lovers with its depth and elegance.

Domaine Jean-Baptiste Boudier

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