



Maxime Dubuet-Boillot

ALOXE CORTON

The Terroir :

In our team, we consider that Aloxe Corton is the most “Côte de Nuit” appellation of the Côte de Beaune, with its deep black fruit character; it takes time to open itself. It is a cuvée recently introduced in the domain but belonging to the BOILLLOT family since 1989. Our Aloxe comes from the association of 3 terroirs «Les Bruyères», «Les Boutières» and «Les Combes», raised on the edge of the Grands Crus of the appellation, on an area of 25 ares.

Vinification & ageing :

Being part of the last plots harvested by the domain every year, we proceed to a destemming preserving 10 to 15% of the whole bunches. After a careful sorting, pre-fermentation vatting at 10°C occurs for 3 to 4 days. The onset of spontaneous alcoholic fermentation operates without any sulphur addition at this stage. Once the alcoholic fermentation is complete, the new wine then infuses with the skins for a dozen days. Ageing is carried out in French oak barrels, 25% of which are new, for 14 months.

Tasting :

Its nose of character perfectly represents the appellation: aromas of undergrowth where mixed black fruits bacon and toasted. It is a singular wine attracting all the attention of its taster.



Domaine Maxime Dubuet-Boillot, 4 Rue de la Tour, 21190 Volnay - France

+33 9 79 18 91 37 - contact@dubuet-boillot.com