

François Mikulski



Aloxe-Corton 1er cru les Vercots

This Aloxe Corton is located next to the Corton. We buy it as a must from a great winemaker who grows his vines and carefully develops his wine and then we age it.

Vine

The vines are 70 and 30 years old. The yield is low, about 40h per hectare.
The grape variety is 100% Pinot Noir. The vines are grown in non-certified organic farming

The soil

The soil is very clayey, 70/80 cms laid on very large rocks.

Ageing

The wine is vinified in vats for about 15-17 days, then put in oak barrels where it remains for at least 14 months.
We use about 20% new barrels

Tasting

This wine is sensual but with a fairly clear bloody note, aromas of raw meat, new leather, nutmeg, a trio of plums-cherries and raspberries, tulip and peony. There is a sweetness somewhere between white sugar and icing sugar, raspberry jam, strawberry jam and even a hint of balsamic. Even if the wine is quite charming, you need to place the tannins on a red meat dish to release the fruit.