

# 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.