Maison Capitain-Gagnerot

GRANDS VINS DE BOURGOGNE

MAISON FONDÉE EN 1802

Aloxe-Corton 1er Cru « Les Moutottes »

Grape :
Pinot Noir 100%

Soils :
Chalky, clay-like soil from the middle oxfordian era with marly limestone.

Vinification / Maturing :
Harvested by hand, sorted and destemed.
Alcoholic fermentation in open vats, for about 15 days with 2 punch-down a day at the beginning.
Maturation in oak barrels (10% new barrels) for 13 months.

Alcohol : 13,5°

Tasting notes :
Colour : Nice and sustained ruby red, velvety and brilliant. *Nose :* Rich little black fruit aromas (blackcurrant, blackberry). *Mouth :* Fleshy, well constitued, generous. A charming size after a few years of ageing.

Food accordance :
Tasty red meat, duck, game (hare, hind, stag), soft cheeses.

Moderate : 15°C

Provenance Exclusive du Domaine

LADOIX - SAVIGNY-LES-BEAUNE - CORTON-CHARLEMAGNE - ECHEZEAUX - ALOXE-CORTON
PERNAND-VERGELESSES - CORTON - CLOS-VOUGEOT - SAINT-ROMAIN - VOSNE-ROMANÉE

SOCIÉTÉ À RESPONSABILITÉ AU CAPITAL DE 280.000 €

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