

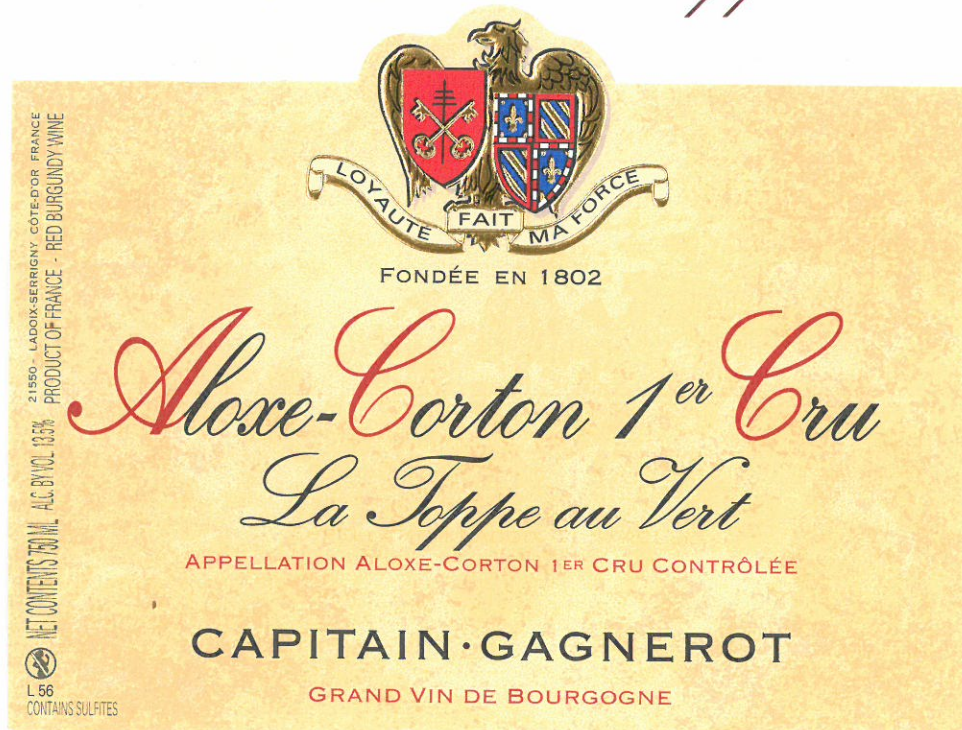
Maison Capitain-Gagnerot

GRANDS VINS DE BOURGOGNE



MAISON FONDÉE EN 1802

Aloxe-Corton 1er Cru La Toppe au Vert



Grape :

Pinot Noir 100%

Soils :

Chalky, clay-like soil from the oxfordian era with red clay and gravel.

Vinification / Maturing :

Harvested by hand, sorted and destemmed.

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°

Tasting notes :

Colour : Brilliant light crimson robe. Nose : Fruity (strawberry, fresh cherry), will turn to ripe fruit almost kirsch. Mouth : Full, round, fleshy.

Food accordance :

French « pot au feu », chicken, veal, fine fish and soft to medium cheese.

Moderate : 15°C

Provenance Exclusive du Demain

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 €