

GRANDS VINS DE BOURGOGNE

RAVAUT

PIERRE



ALOXE-CORTON 1^{ER} CRU

GRAPE VARIETY:

100% PINOT NOIR

VINIFICATION:

Manual harvest with selective sorting. Total de-stemming then alcoholic fermentation between 25° and 34° C in stainless steel vats for 10 to 15 days. Daily pigéage until devatting.

AGEING:

The wine is aged for 12 months in French oak barrels (made by local coopers), of which 15% are new barrels. Racking and assemblage in stainless steel tanks for 6 months on fine lees before bottling.

TASTING NOTES:

The deep soils produce full-bodied and generous aromas of red and black fruits (cherry, strawberry) with a powerful tannic structure. To be enjoyed from 5 to 15 years old.

TERROIR:

Located at the foot of the hill, on reddish brown soils composed of flinty limestone debris. This wine comes from the "Les Vercots" plot.

PRODUCTION:

2,700 bottles



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