

GRANDS VINS DE BOURGOGNE

**RAVAUT**

— P I E R R E —



## ALOXE-CORTON "VIEILLES VIGNES"

### GRAPE VARIETY:

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100% PINOT NOIR

### VINIFICATION:

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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:

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The wine is aged in French oak barrels (made by local coopers), for 12 months. Malolactic fermentation, racking and assemblage in stainless steel vats for 6 months on fine lees before bottling.

### TASTING NOTES:

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The deep soils produce full-bodied and generous aromas. Aromas of red and black fruits (cherry, strawberry) with tannins that are present but not excessive. Should be drunk between 0 and 10 years old.

### TERROIR:

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Located at the foot of the hill, on reddish brown soils composed of flinty limestone debris. This wine is an assemblage from several parcels.

### PRODUCTION:

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7,500 bottles



### DOMAINE PIERRE RAVAUT

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