



ALOXE CORTON 1ER CRU "LES VALOZIÈRES"

The best-located of all the Premier Crus, below the Bressandes where it has inherited the same elegance and delicateness. Red berry aromas are very much present in this wine.

2 500 bottles

GRAPE : Pinot noir

SURFACE : 1.7 acres

AGE OF THE VINES : 20 years

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% whole grape bunches

AGING : 18 months in oak barrels. 50% new barrels

SERVICE : 16°

TASTING : Beautiful balance between the tannins and Pinot Noir acidity. Lovely expression of its terroir. A refined wine with great ageing potential.

FOOD AND WINE : Poultry : pigeon, partridge.

Veal or lamb dishes.

Meat served in white sauce.

Pasteurized cheese.

CUSTODY : conserve 3 to 5 years

ALOXE CORTON RED

This wine is blended from our different vineyard areas (climats): Les Caillettes, Les Morais, Les Bruyères and Les Boutières. Our Aloxé Corton is the quintessence of all Pinot Noir's qualities and aromas and is considered among the best of the "village" appellations in the Côte de Beaune.

Production

Production : 4 500 bottles

GRAPE : Pinot noir

SURFACE : 5 acres

AGE OF THE VINES : 15 years

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% whole grape bunches

AGING : 18 months in oak barrels. 40% new barrels

SERVICE : 16°

TASTING : Deep ruby robe.

Red berry aromas, ample and well-balanced.

FOOD AND WINE : Poultry : Guinea fowl, Pigeon, and woodcock.

Meat dishes served in sauce.

Pasteurized Cheese

Eggs

CUSTODY : Conserve 2 to 3 years





CORTON BRESSANDES GRAND CRU

Finesse prevails over power. More a lady's wine than the Clos Du Roi : roundness and elegance are its prior characteristics. The Queen of the Cortons.

Production : 2000 bottles

GRAPE : Pinot noir

SURFACE : 1.58 acres

AGE OF THE VINES : 20 years

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% whole grape bunches depend of the vintage

AGING : 18 months in oak barrels. 65% new barrels

SERVICE : 16°

TASTING : Great character. Both powerfully structured and velvety, it flatters the palate with a delicate touch of sweetness. A true wonder !

FOOD AND WINE : Poultry: guinea fowl, pigeon, chicken, quail. Game and poultry terrines. Veal.

Cheese made from cow's milk

CUSTODY : This Corton will be delightful after 5 or 6 years' in the cellar, but can equally be kept for a further 10 years for those who manage to wait



CORTON CLOS DES MEIX GRAND CRU MONOPOLE

The Estate's "Monopole" (exclusive production) exposed full south and bordering on the Charlemagne area. Distinguished and flattering. The most pleasant of all the Cortons when young.

Production : 4000 bottles

GRAPE : Pinot noir

SURFACE : 3 acres

AGE OF THE VINES : 30 years

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% whole grape bunches depend of the vintage

AGING : 18 months in oak barrels. 50% new barrels

SERVICE : 16°

TASTING : Deep ruby robe.

Delicate wine. Great finesse with silky tannins and beautiful harmony with the oak

FOOD AND WINE : Chicken, guinea fowl, pigeon

Meat served in sauce

Unpasteurized Cheese

CUSTODY : Often elegant when young, the Clos des Meix can be kept in the cellar between 5 to 10 years



CORTON CLOS DU ROI GRAND CRU

The best-known and most celebrated of all the Corton Grand Crus.
A genuinely aristocratic wine. Powerful but with finesse.

Production : 1 500 bottles

GRAPE : Pinot Noir

SURFACE : 1.58 acres

AGE OF THE VINES : 15 years

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% de-stemming

AGING : 18 months in oak barrels. 60% new barrels

SERVICE : 16°

TASTING : Bright ruby red robe.
Mature, supple and velvety wine. A very complete wine with cherry aromas
Le Clos du Roi is in essence a wine to keep for ageing

FOOD AND WINE : All red meat dishes served with sauce or grilled.
All types of cheese.

CUSTODY : This very fine wine always requires 2 to 3 years' ageing before opening and has the potential to age between 10 to 15 years.



CORTON EN CHARLEMAGNE GRAND CRU RED

One of the very few red wines produced from the "Charlemagne" area which is normally devoted to Chardonnay. Considered a curiosity and abundant with charm and enthusiasm. A real treat !!

Production: 2 000 bottles

GRAPE : Pinot Noir

SURFACE : 1 acre

AGE OF THE VINES : 40 years

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification

AGING : 18 months in oak barrels. 30% new barrels

SERVICE : 16°

TASTING : Ruby red colour with brownish reflections.

Very pleasant and frank, our Corton en Charlemagne combines suppleness and mellowness with a more full-bodied sensation which arouses the taste buds.

FOOD AND WINE : Poultry: guinea fowl, pigeon, chicken, quail, capon
Game and poultry terrines.
Veal.

Cheese made from cow's milk

CUSTODY : Red Grand Cru produced from a terroir usually for white wine (Chardonnay), this Corton is very similar in style to Volnay. Best aged between 2 to 3 years in cellar.



CORTON PAULANDS GRAND CRU

The Estate's Corton wine which is the most suited to game; powerful, rich and wild with great potential for ageing.

Production: 1600 bottles

GRAPE : Pinot Noir

SURFACE : 2 acres

AGE OF THE VINES : 20 ans

VINTAGE : hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% whole grape bunches

AGING : 18 months in oak barrels. 60% new barrels

SERVICE : 16°

TASTING : Great character. Both powerfully structured and velvety, it flatters the palate with a delicate touch of sweetness. A true wonder !

FOOD AND WINE : Poultry: guinea fowl, pigeon, chicken, quail. Game and poultry terrines. Veal.

Cheese made from cow's milk

CUSTODY : This Corton will be delightful after 5 or 6 years' in the cellar, but can equally be kept for a further 10 years for those who manage to wait...



AUGUSTE – BOURGOGNE RED

A wine with the same characteristics as my son after whom it is named: fruity and expressive. A delight!

Production: 1500 bottles

GRAPE : Pinot Noir

SURFACE : 1 acre

AGE OF THE VINES : 40 years

VINTAGE : Hand harvested

WINEMAKING : Cold temperature pre-fermentation vinification. 100% whole grape bunches

AGING : 18 months in oak barrels. 20% new barrels

SERVICE : 16°

TASTING : we appreciated for its typical character and brightness. Particularly excellent with regional dishes (Burgundy).

FOOD AND WINE : Eggs prepared in any fashion.

Dishes prepared with offal.

Stews.

White meats.

Creamy cheeses.

CUSTODY : 2 to 3 years old



ALOXE CORTON WHITE

The only white Aloxé-Corton made with 100% Pinot Gris (called "Pinot Beurot" in Burgundy).

Subtle persistence, low acidity, well-balanced and full of finesse.

Perfect as an aperitif drink or with seafood.

Production: 1000 bottles

GRAPE : Grey Pinot

SURFACE : 0.56 acres

AGE OF THE VINES : 40 years

VINTAGE : hand harvested

WINEMAKING : Cold fermentation
vinification

AGING : Cold pre-fermentation
vinification. 30% new barrels

SERVICE : 17°

TASTING : Light golden robe. Ample
and fatty, elegant and well-structured.
Vanilla and biscuit aromas

FOOD AND WINE : Fried goose liver
(foie gras).

Seafood (mussels or shrimps for
example).

Grilled fish.

As an aperitif drink.

CUSTODY : 3 to 8 years. Your
personal perception remains the only
true judge as to when to open the wine



CORTON GRAND CRU WHITE

100% Chardonnay, this unique and rare wine combines the Clos Des Meix's subtlety with the vigor of nearby Corton Charlemagne.

Production: 2000 bottles

GRAPE : Chardonnay

SURFACE : 1.13 acres

AGE OF THE VINES : 15 years

VINTAGE : hand harvested

WINEMAKING : Cold fermentation
vinification

AGING : 12 -18 months in oak barrels.
40% new barrels

SERVICE : 16°

TASTING : Light golden robe.
Silky and fine. A very refined wine.
Pleasantly mineral, ample and
persistent

FOOD AND WINE : Fish with sauce
and seafood.

Game terrines.

Goat's cheese and blue cheese

CUSTODY : This Corton, likewise with
the reds, can be drunk when young, but
can also age 4 to 8 years in the cellar
which help to develop more delicate
aromas.



CORTON CHARLEMAGNE GRAND CRU WHITE

The most renowned of all the white Corton Grand Crus: elegance, finesse, richness, power and sensuality. These wines are full-bodied and fatty and require ageing to totally reveal all their complexity and delicateness.

Production: 600 bottles

GRAPE : chardonnay

WINEMAKING : Cold fermentation
vinification

AGING : 12 -18 months in oak barrels
(350 litre capacity)

SERVICE : 16°

TASTING : Elegance, finesse, richness,
power. A truly great wine, well-worthy of
its appellation

FOOD AND WINE : Salmon

Scallops

Foie gras

Veal dishes

CUSTODY : 5 to 10 years



PERNAND VERGELESSES 1ER CRU "SOUS FRÉTILLE"

Located on the commune of Pernand-Vergelesses, this terroir is well-renowned for the finesse and complexity of its wines.

Production : 450 bottles

GRAPE : Chardonnay

AGING : 12 months in oak barrels (350 liter)

TASTING : Fruity, full-flavoured, well structured and elegant.

FOOD AND WINE : Fish
Seafood
Cheese

CUSTODY : Can be drank young or can lie for 2 to 3 years



ANA – BOURGOGNE WHITE

Named after my daughter, this wine is like her: fresh and harmonious

1500 Bottles

GRAPE : Chardonnay

SURFACE : 1 acre

VINTAGE : manuelle

WINEMAKING : Cold vinification

AGING : 12 months in oak barrel (350 litre capacity) - 50% new barrels

SERVICE : 17 °C

TASTING : Refreshing and fruity.

FOOD AND WINE : White-fleshed fish such as cod or pout.