



Comte Senard

ALOXE-CORTON «Les Caillettes»

The only white Aloxé-Corton made with 100% Pinot Gris (called "Pinot Beurot" in Burgundy). Subtle persistence, nice acidity, well-balanced and full of finesse.

GRAPE VARIETY & AGE OF THE VINES

Chardonnay – 70 years

AREA and YIELD

23 ares – 500 bottles

VINIFICATION

Gentle and rapid pressing. Fermentation in 350 liter barrels.

MATURATION

12 months in oak barrels.
50% of new oak.

AGING

From 1 to 7 years.

TASTING

Unusual wine. On the mouth, it's very round and fresh with flavors of exotic fruits. Long on the finish. Very good potential for ageing.

FOOD PAIRING

Foie gras, White fleshed fish , Seafood, Scallop.



domainesenard.com

1 rue des Chaumes 21420 Aloxé-Corton - France

Tél : (+33) 03 80 26 40 73