



Comte Senard

ALOXE-CORTON 1^{er} Cru “Les Valozières”

Complex and elegant, it is the best located of all the Aloxé-Corton 1^{er} Cru, below of the Corton « Les Bressandes » Grand Cru. Red fruits aromas are much present in this wine.

GRAPE VARIETY & AGE OF THE VINES

Pinot Noir - 25 years

AREA et YIELD

70 ares - 2500 bottles

VINIFICATION

100% whole grapes.
Natural yeast. Sorted at the winery. Cold pre-fermented soaking for 1-3 days. Vinification for 2-3 weeks.

MAURATION

18 months in oak barrels.
70% of new oak.

AGING

From 3 to 10 years.

TASTING

It has a deep rubis color and a deep nose, complex with aromas of black and red fruits, licorice, and spicy flavors. Besides, it is very classy with an outstanding tannic presence and a long aftertaste.

FOOD PAIRING

Game, spicy foods, « Pièce de bœuf sur le grill », Cheeses such as « Délice de pommard », « Fromage de Cîteaux », « Comté ».



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