

GRANDS VINS DE BOURGOGNE



DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



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ALOXE-CORTON

LES CRAS

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Origin

Produced, aged and bottled by Dufouleur Frères

Terroir

AOC Aloxe-Corton - 100% Pinot-Noir

The village of Aloxe-Corton is at the north point of the Côte de Beaune, and the only village in this area possessing a red Grand Cru - Corton - which gave its name to the village.

The wine is made with grapes from a vineyard named Les Cras, at the foot of the village, making a firm but elegant wine with dominant tannins.

Wine Making

Fermentation occurs over two to three weeks in temperature-controlled stainless steel vats, which measure the phenologic components extracted when pumping the skins over, and ensure the least possible pressure on the skins

The aging occurs in oak barrels over 12 to 18 months, with the proportion of new oak varying from 30% to 100% depending upon an analysis, tasting, and evaluation of each vintage.

