



- **A little bit of history...**

The vines are situated in the village of Aloxe-Corton in the locality of Les Crapousuets. They face from the north-west to the south-east, which provides them with plenty of sunshine. The term Crapousuets is made up of « Cra », the plot being above the Cras and « Pousuets » a word that is certainly similar to the dialect names of the Dordogne, « Pouso » and « Poussous » meaning “Mud” and « Muddy » respectively. This indication certainly reflects the clay composition of this soil, giving it a syrupy and heavy appearance.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

Grape variety : Pinot noir

Area : 63 ares 72

Age of vines : Two parts dating from 1983 and 1993

Yield : 35 à 40 hl/ha

Soil : Thick brown soil with a fine crumbly structure at the surface. Its loamy-sandy texture provides good porosity but is susceptible to compaction. The soil comes from the erosion of the valley of Pernand-Vergelesses and Savigny-lès-Beaune.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and

light through their foliage. When the grapes have attained their optimal balance and maturity, the grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

▪ **Vinification**

In the winery, hands are busy at work around the sorting table, removing any grapes affected by potential foes of the vine such as botrytis cinerea fungus, downy mildew, powdery mildew, hail, or scalding etc. De-stemmed grapes and whole clusters are stacked in temperature-controlled stainless steel vat. We don't like to interfere too much in the wine-cellar; we prefer nature to take its course and produce its own vintage. It is a time where we need our senses to be fully alert: we listen, observe, feel, touch and taste this organic matter during its transformation. After about a week of maceration, the fermentation process begins. At the beginning, we prefer to do "punching of the cap" to gently extract the liquids, and at the end of fermentation; we perform pumping over to adjust the tannin structure of the wine. The wine is then drawn off and some of the pressed grapes are added to this juice. Once assembled, the *cuvée* is placed in French oak barrels.

▪ **Ageing**

During the ageing, which refers to the progression of wine between fermentation and bottling, the wine is allowed to rest so it can undergo processes of fining, stretching and harmonisation. This long storage period in oak casks bestows the wine with a greater degree of complexity and depth in terms of its structure. We take great care in the choice of our casks, we use wood from the forests of Allier, Vosges and Tronçais. This **Aloxe-Corton Les Crapousuets**, is designed to be kept for many years, it is aged 12 months in 30% new wood casks (228L Burgundian tuns).

• **Wine tasting**



The **Aloxe-Corton Les Crapousuets** offers a beautiful aromatic precision on the nose: black cherry, flowers, and a delightful woody indulgence. The palate is fresh, supple and lasting. Best consumed when young.

Accompaniments : Perfectly paired with stir-fried tofu noodles, honey-glazed pork tenderloin, stuffed mushroom cabbage rolls, or Burgundy sheep's milk cheese...

Temperature of service : 14 °C