



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

Located in Ladoix-Serrigny, **La Toppe au Vert** extends over Corton hill's southeastern slope. The etymology of this *climat's** name is testament to the quality of its geographical situation. The term TOPPE or TEPPE is of pre-latin origin and refers to a land on a hillside that enjoys good exposure; a land left "fallow" awaiting the planting of vines. As for the term VERT, which was originally written VERS, it means steep terrain in the Burgundian dialect.

* In Burgundy, vineyard sites are called "*climats*"

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 : 42 ares 80

Age of vines : Between 50 and 60 years

Yield : 35 at 40 hl/ha

Soil : Shallow to heavy soil with a clayey texture and moderate stone content. The soil composition came about from the weathering of thin limestone deposits from the formation of Comblanchien limestone. This type of soil causes the vine's network of roots to spread out horizontally near to the top surface.

- **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 1^{er} Cru La Toppe au Vert**, is designed to be kept for many years, it is aged 15 months in 50% new wood casks (228L Burgundian tuns).

• **Wine tasting**



Aloxe-Corton 1^{er} Cru La Toppe au Vert presents a floral bouquet on the nose in addition to flavours of red fruits such as redcurrants and Morello cherries, as well as hints of clove. In the mouth, this wine is characterized by its intensity, energy and complexity. It can be kept for many years.

Accompaniments: Braised wild boar or wild boar stew, roast capon, braised duck and soft cheeses such as *Brillat-Savarin* or the *Délice de Bourgogne*...

Température de service : 14 °C