

Boussey Aloxe Corton Rouge Les Valozieres

Domaine Boussey

France - Burgundy - Aloxe Corton

The Aloxe Corton appellation is located right between the Cotes de Nuits and Cotes de Beaune, at the bottom of the Hill of Corton. The old vines planted in the village of "Valozieres" enjoy a perfect location and a specific terroir made of red/brown colored soils with a few silica veins and silex, limestone components, leading to solid and structured wines.



The wine displays a dark ruby and garnet color. The aromas are classic of the appellation with small red fruits, developping peony, jasmine, leather, truffle aromas with age. A firm structure, rich and chewy tannins, and a great length.

Specifications

Appellation	Aloxe Corton
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	the soil is reddish brown with flint and limestone debris (known as "chaillots") Surface area : 0.35 hectare (0.86 acre) The Aloxe
Vinification	Corton is vinified in temperature controlled stainless steel tanks. The wine is then aged in French Oak barrels for 12 months. (25% new barrels). Slightly filtered before bottling.
Production	175 (9-liter cases)
Pairings	Great with Duck, Beef and strong cheese (Camembert, Roblochon, Epoisses).

Codes, Weights and Measures

UPC	7 84585 02956 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02956 0
Case Weight	40
Cases/Pallet	50
Layers/Pallet	5
ABV	14.00%
SRP	\$ 60.00 USD 750mL Bottle