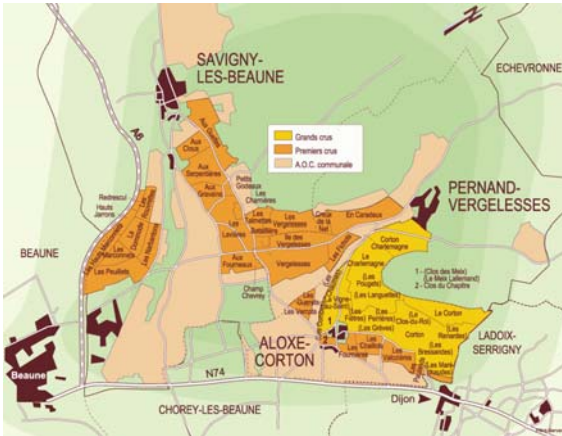


ALOXE-CORTON PREMIER CRU

Les Paulands



Origin: Côte de Beaune

The vineyard is situated at the limit of the Grands Crus of the Corton Hill. It is an old vineyard of 75/80 years old, but which production potential is not in doubt. Vineyard very qualitative, and deeply rooted.

Soil: Clay / chalk

Grape: Pinot Noir

Yield: 35 to 40 hl / ha.

Tasting notes:

Ruby red colour with garnet-red hints. Intense nose with suggestions of red fruits backed by woody and smoky odours. Full-bodied. A rich and solid wine of exceptional distinction.

Serving temperature:

17-18°C

Culinary suggestions:

Roast lamb. Winged game. Pepper steak.

Our Aloxé-Corton 1er cru Les Paulands 2003 obtained 87 points in the Wine Enthusiast September buying guide ratings 2005.

Comments of Roger Voss: *"this wine balances tannins with full, red fruit flavours. Its dry tannins suggest that this wine could remain firm and solid rather than plush. But its perfumes are typically Pinot. An enticing and structured package over all"*.

Vintage 2004 was selected by "Guide Hachette des Vins 2007"

