BURGUNDY

ALOXE-CORTON: DOMAINE POULLEAU RED

Domaine Poulleau

TASTING NOTES

An elegant wine with a deep ruby colour dress. Aromas of small raspberry and strawberry, alongside black fruits such as blackberry and blackcurrant. Aged one year in oak casks.

An annual production of 1500 bottles.



WITH FOOD

Duck, Game

VINTAGE	2022/2023
REGION	Burgundy
APPELLATION	Aloxe-Corton
GRAPES	100% Pinot Noir
KEEPING	Drink within 8 to 10 years of bottling.
VINIFICATION	Destemming and Cold maceration. Extraction of colourings and tannins. Alcoholic fermentation. Punching of the cap. Chaptalisation, De-vatting and Pressing. Ageing in oak casks. Malolactic fermentation. Racking with light filtration, and matured in oak casks (20% new oak).
BOTTLE	75cl
VOLUME	13.0%

DOMAINE POULLEAU

Domaine Poulleau was founded in 1960. Michel and Jacqueline, his wife, started this activity together. In 1983, their son Thierry took part in the adventure, later then joined by his wife Florence. Together, they took over the management of the estate in 1996. Attached to working the soil and the vines, they opted for sustainable viticulture on the entire 8 Ha estate.