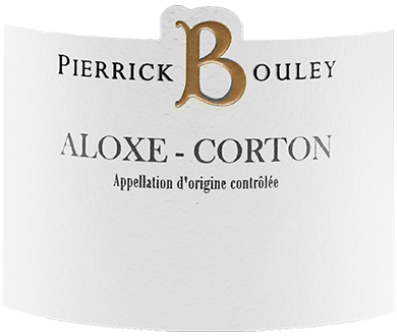
Aloxe-Corton

Domaine Pierrick Bouley

Red Wine - Pinot noir

Surface : 0.30 ha
Terroir : Marls and clays
Exposure : East - West
Alcohol Content : 13.50%
Residual Sugar : 1.5g/L
Total Acidity : 3.52g/L
Malic Acidity < 0.4
pH : 3.30
Production : 1200 bottles



Manual harvesting in boxes; these are emptied directly onto a sorting table, where sorters remove foreign bodies and possibly the least appealing grapes before passing onto a vibrating sorting table. A conveyor belt then transports the harvest to the press. Since the 2016 vintage, the vinification has been done without sulfur to achieve the magnificent aromas of fresh fruit. As a result, fermentation begins quickly. Precise control of density and temperature is carried out twice a day to have ideal fermentation kinetics, and the wine is settled for a maximum of 24 hours after pressing to eliminate solid parts. The must is then put in vats for the beginning of the alcoholic fermentation, then halfway through the fermentation, we put it in barrels for 12 months. After this year of aging in barrels, the wines are racked, we add a little SO2 to stabilize them, and then they are filtered or not depending on the case and bottled by us.

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