



LES PARCELLAIRES

de Saulx

ALOXE CORTON
"LES BOUTIÈRES"

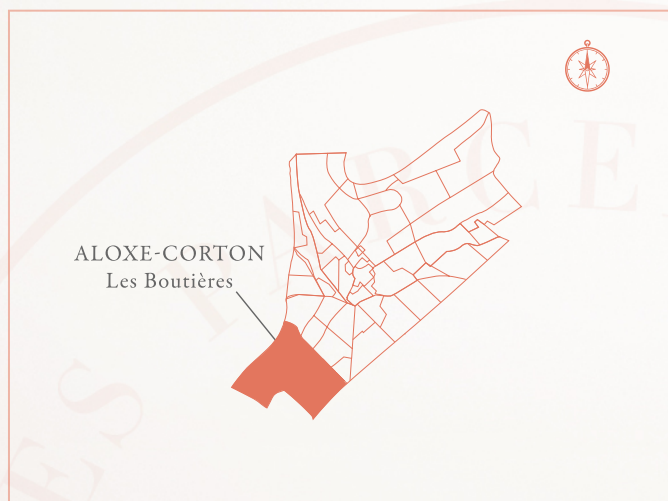
GOURMAND AND PLEASANT

THIS "CLIMAT"

This Climat gets its name from the word "boutes" which refers to a goatskin container used to transport wine and olive oil by mule. The "Les Boutières" Climat is close to a well-worn track which was used to transport wine.

TERROIR

The Corton mountain forms an exemplary geological cross-section. Between 200 and 300 metres of altitude, the soil is reddish brown with many flint nodules, calcareous flint waste or loose soil which is rich in potassium and phosphoric acid.



TASTING

Appearance: Dark with sustained ruby tints

Bouquet: Red fruit aromas, particularly raspberry, strawberry, cherry and black fruits such as blackcurrant and blackberry

In the mouth: Firm and structured, chewy and rich in silky, well-integrated tannins.

