



Aloxe-Corton, Les Fournières 1er Cru 2020

BACKGROUND

When Antonin Guyon started out in the 1960s, he had but a few small parcels of land in Gevrey and Meursault—not an uncommon footing to have in the fragmented tapestry of Burgundy. But today, thanks in part to his forward-thinking sons Dominique and Michel, the domaine has evolved into one of the most prestigious in the Côte d’Or, with day-to-day operations helmed by Dominique and his daughter, Hombeline. Based in Savigny-lès-Beaune, the family’s vineyard properties stretch around the hill of Corton, north to Gevrey, south to Meursault, west to the Hautes Côtes de Nuits and east to Chorey-lès-Beaune. Their wines represent 15 different appellations, including an exceptional range of Premier and Grands Crus and covering many renowned cru villages, giving Domaine Antonin Guyon the depth of a traditional négociant, with estate-produced wines that represent a variety of quality tiers and price points.

TERROIR & VINTAGE NOTES

Aloxe-Corton is a little village, located in the northern part of the Côte de Beaune. The wines here benefit from east to south and southwest exposure. Soils are predominantly clay and limestone. Fournières is named for an ancient forge, whose large chimney near the village is still visible.

WINEMAKING & AGING

Grapes are hand-harvested and then carried in small boxes to the cellar, where they are sorted. Fermentation takes place for 20 days in open wooden vats at a controlled temperature. The wine is aged for 18 months in French oak barrels, one-third of which are new barrels.

TASTING NOTES

Deep ruby red, with light aromas of red fruit. Rich and round in the mouth, with a long finish and a well-balanced woody character.



ORIGIN

Aloxe Corton AOC, Burgundy, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Dominique Antonin



750ML

