



Domaine Michel Juillot

ALOXE CORTON LES CAILLETES

VINEYARD

Color : Red

Grape variety : Pinot Noir

Date of plantation : 1972

Soil : clayey-limestone

Aspect : South East

Altitude : 232 meters

Annual production : 2,100 bottles

Domaine Michel Juillot



TERROIRS
DE
ORTON

VINIFICATION

Manual harvest - Selective picking on sorting table
100% destemming - Open fermentor - 16 days vatting
Temperature control - Natural yeast.

Low intrusive, with such a level of concentration, the structure comes naturally and allows all the soil expression. Vertical press.

CELLAR MATURING

18 months in oak barrel - 25% new barrels
Malolactic fermentation completed

TASTING COMMENTS

Allen Meadows : «A background note of wood is suitably subtle to allow the red and dark currant, earth and slightly savage aromas to shine. The rich, round and delicious middle weight flavors possess a velvety and sappy mouth feel on the rustic, dense and moderately austere finale. This is a serious villages that will need at least 2 to 4 years of cellaring before it is sufficiently civilized to enjoy. »

GASTRONOMIC AGREEMENTS

«Dinde farcie aux marrons.»

(Turkey stuffed with chestnuts.)

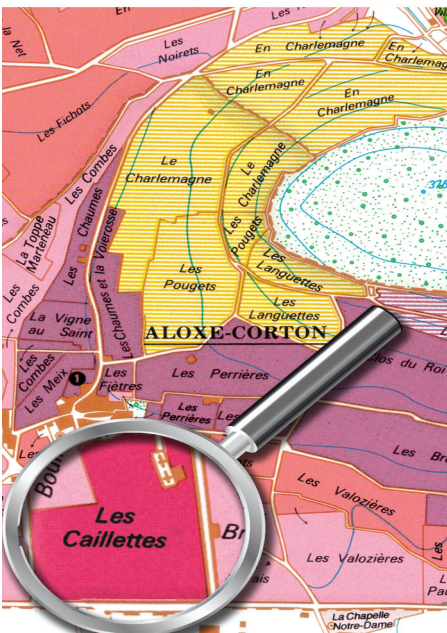
Ideally served at : 16°C - Ageing potential : 6 - 8 years

AWARDS AND PRESS MARKS

Schweizerische Weinzeitung October 2012 : «Beautiful bouquet soft, fine, light, red berries and raspberries. Lightweight, balanced, lightly bitter sweet fruit palate, fine tannins, silky structure.» (Vintage 2009)

Allen Meadows : 86/2014+ (Vintage 2011)

88/2018+ (Vintage 2012)



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