

Domaine du Château Philippe le Hardi,  
**Aloxe-Corton `Les Brunettes et Planchots` 2022**  
Aloxe-Corton, Burgundy, France



DOMAINE DU CHATEAU  
*Philippe le Hardi*  
DUC DE BOURGOGNE  
1342-1404

The Domaine du Château



## PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

## VINEYARDS

The village of Aloxe-Corton is located in the north of the Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the Grand Cru "Corton" was added to the village name Aloxe. A picturesque village in the Côte de Beaune, famous for the quality of its soils, Aloxe-Corton produces red wines that have the characteristics and structure of the wines of the Côte de Nuits. The vines are 65 years old, which produce wines characterised by their aromatic power, solid structure, and great ageing potential.

## VINTAGE

The 2022 vintage emerged from one of Burgundy's most challenging years, marked by frost, four successive heat waves, and widespread drought. A slightly delayed budburst proved fortuitous, protecting the vines from spring frost damage. Despite the extreme conditions and water scarcity, the deep-rooted vines were able to draw on water reserves, retaining elegance and freshness despite the challenging conditions.

## VINIFICATION

After careful selection, the grapes were cold soaked for five to seven days at 8°C to extract colour and flavour from the skins. Temperature-controlled fermentation lasted for two weeks. Gentle pumping over took place daily, resulting in fine-grained tannins and delicate perfumes in the finished wine. The wine was aged in French oak barrels for 15 months in 30% new oak before bottling.

## TASTING NOTES

Vibrant ruby in colour, the nose displays enticing notes of Morello cherry and raspberry entwined with a distinct savoury edge. On the palate, prominent red fruit flavours are balanced perfectly by a stony minerality and smooth, delicate tannins.

Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>François des Moutis</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.2g/L</b>
Acidity	<b>5.25g/L</b>
Wine pH	<b>3.53</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>