

ALOXE CORTON CLOS DE LA BOULOTTE MONOPOLE



▶ Superficie	1.12 ha	60 years old	Age de la vigne
▶ Encépagement	Pinot Noir	Chalky clay	Sous-sol
▶ Exposition	East / South-East	6 000 to 7 000 bottles	Production
▶ Densité	10 000 vines / ha	7 to 10 years depending on the vintage	Temps de garde

This vine, recently acquired by the family, is exclusive to the Domaine Nudant.

The first vintage was in 1995. Isolated from others with high walls (clos), the presence of Bouleaux (birch) will inspire its name. Tasting this wine, you will notice an intense fruity nose, ripe and tight tannins with a long and rich finish.

This wine will pair well with feathered game, guinea fowl and cheese.