

2022 MAISON EVENSTAD

Aloxe-Corton

THE CLIMAT

Aloxe-Corton is one of the most northern appellations of the Côte de Beaune. Its complex terroir and ideal exposure allow the production of rich and powerful wines, with a charming nose in early years, as well as the potential to age in the cellar.

THE WINE

For the 2022 vintage, this Aloxe-Corton reveals its potential from a young age. Expressing aromas of violet and hints of fresh mushroom and fennel, the mouth is fresh and silky, supported by a tannic structure of great finesse.

THE VINTAGE

2022 is synonymous with a vintage of great quality and the return of satisfying volumes. After a mild and dry winter, the growing season arrived early. Spared by the April frost, the warm spring accelerated plant growth, favoring early flowering and optimal fruit set. After particularly dry spells during winter and spring, late June rains were timely. A hot, dry and at times scorching summer allowed for a good ripening, although in places the vines did react to hydric stress. Mid-August rainfall will be decisive by constant sunshine until the harvests, which started on 25th August in the Côte de Beaune and 2nd September in the Côte de Nuits.



VARIETAL	100% Pinot Noir
HARVEST DATE	9/6/2022
BOTTLING DATE	3/11/2024
BARREL AGING	16 months
% NEW BARRELS	30%
ALCOHOL CONTENT	13,5%
ORIENTATION	East
CLASSIFICATION	Village
CASES PRODUCED	2412

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