



DOMAINE ANTONIN GUYON

ALOXE-CORTON, LES FOURNIÈRES 1ER CRU 2017

BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 116 acre property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

APELLATION

Aloxe-Corton Les Fournières, France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & 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. 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.

AGING

The wine is aged for 18 months in French oak barrels, one-third of which are new barrels.

TASTING NOTES

Very nice 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. Can be kept for 15 years. Ideal with roasted meat, game and most cheeses.

WINEMAKER

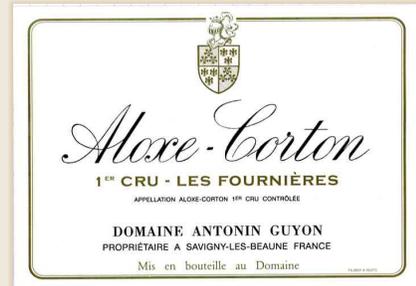
Dominique Antonin

TECHNICAL DATA

Alcohol
13%



DOMAINE
ANTONIN GUYON



90 WINE & SPIRITS
POINTS April 2020

