



DOUSSOT-ROLLET ALOXE-CORTON LES CRAPOUSUETS

£64.00

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SKU: FRDRALXC

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Domaine Dussot-Rollet is a tiny, 4.75-hectare Burgundy estate whose wines are being made by Thomas Troussard, a young and talented winemaker, and son-in-law of the owner. The estate is working towards HVE certification (the highest French environmental certification), with no weedkillers used and treatments against disease only when strictly necessary. The vines are old; ranging from 40-95 years. A maximum of 15% new French oak is used across the range, and the wines released 2 years after harvest. The vineyards cover a range of sites in the Côte de Beaune, which, in skilled hands such as these, can offer better value than the more famous villages. The wines are precisely made, forward and succulent, drinking well in youth but with the capacity to age for up to a decade from release. The pricing remains relatively accessible in the context of Burgundy. The Aloxé-Corton les Cra poussuets is Pinot Noir from a gently-sloping, south-east-facing 0.5 ha of vineyard on clay-limestone. 50 year old vines. A dark ferrous nose with spiced cherry and cassis notes. This is a rich, ripe pinot with lots of depth and some lovely sweet damson and blackberry fruit, savoury spice with ripe, soft tannins - serious stuff and positively reflects the ripeness of the hot 2018 vintage.

