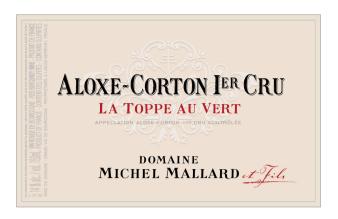
DOMAINE MICHEL MALLARD et Tils



A little bit of history...

Located in Ladoix-Serrigny, La Toppe au Vert extends over Corton hill's southeastern slope. The etymology of this *climat*'s* name is testament to the quality of its geographical situation. The term TOPPE or TEPPE is of pre-latin origin and refers to a land on a hillside that enjoys good exposure; a land left "fallow" awaiting the planting of vines. As for the term VERT, which was originally written VERS, it means steep terrain in the Burgundian dialect.

* In Burgundy, vineyard sites are called "climats"

Source: Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

From the vine to wine

Grape variety: Pinot noir **Area:** 42 ares 80

Age of vines: Between 50 and 60 years Yield: 35 at 40 hl/ha

Soil: Shallow to heavy soil with a clayey texture and moderate stone content. The soil composition came about from the weathering of thin limestone deposits from the formation of Comblanchien limestone. This type of soil causes the vine's network of roots to spread out horizontally near to the top surface.

Wine growing

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and

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MICHEL MALLARD et fils

light through their foliage. When the grapes have attained their optimal balance and maturity, the

grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting

process.

Vinification

In the winery, hands are busy at work around the sorting table, removing any grapes affected by

potential foes of the vine such as botrytis cinerea fungus, downy mildew, powdery mildew, hail, or

scalding etc. De-stemmed grapes and whole clusters are stacked in temperature-controlled

stainless steel vat. We don't like to interfere too much in the wine-cellar; we prefer nature to take

its course and produce its own vintage. It is a time where we need our senses to be fully alert: we

listen, observe, feel, touch and taste this organic matter during its transformation. After about a

week of maceration, the fermentation process begins. At the beginning, we prefer to do "punching

of the cap" to gently extract the liquids, and at the end of fermentation; we perform pumping over

to adjust the tannin structure of the wine. The wine is then drawn off and some of the pressed

grapes are added to this juice. Once assembled, the cuvée is placed in French oak barrels.

Ageing

During the ageing, which refers to the progression of wine between fermentation and bottling, the

wine is allowed to rest so it can undergo processes of fining, stretching and harmonisation. This

long storage period in oak casks bestows the wine with a greater degree of complexity and depth

in terms of its structure. We take great care in the choice of our casks, we use wood from the

forests of Allier, Vosges and Tronçais. This Aloxe-Corton 1er Cru La Toppe au Vert, is designed to

be kept for many years, it is aged 15 months in 50% new wood casks (228L Burgundian tuns).

Wine tasting

MUNE-CORTON IPA CHI LA TOUTH AN YAME MICHEL NALLAND Aloxe-Corton 1er Cru La Toppe au Vert presents a floral bouquet on the nose in

addition to flavours of red fruits such as redcurrants and Morello cherries, as well as

hints of clove. In the mouth, this wine is characterized by its intensity, energy and

complexity. It can be kept for many years.

Accompaniments: Braised wild boar or wild boar stew, roast capon, braised duck

and soft cheeses such as *Brillat-Savarin* or the *Délice de Bourgogne...*

Température de service : 14 °C