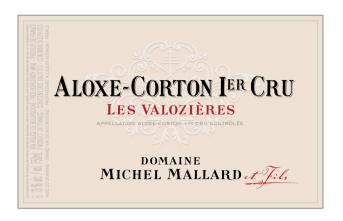
DOMAINE MICHEL MALLARD & Jils



A little bit of history...

Overlooking the village of Aloxe-Corton, **Les Valozières** lies mid-slope and benefits from a southeastern exposure. This *climat** is situated on a wet, deep and slightly steep-sided land. It takes its name from the type of crops previously grown on the site: willow (derived from the Frankish word ALISA, meaning willow or wicker).

* 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:** 39 ares

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

Soil: The heavy clay soil allows for a useful water reserve. The soil's constitution allows the vine

to receive plenty of water through its roots.

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 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.

DOMAINE

MICHEL MALLARD et fils

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 Les Valozières, is designed to be

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

Wine tasting

Aloxe-Corton 1er Cru Les Valozières can be distinguished on the nose by its fruity

aromas of black cherry, blackcurrant and spices. In the mouth, it can be characterized

by its structure and its strength. A robust wine with ripe tannins, a firm body with

great distinction. It can be kept for many years.

Accompaniments: Roast pigeon, coq au vin, simmered guinea fowl, goose with

chestnuts, marinated venison, hash parmentier of veal, Saint-Nectaire cheese,

Reblochon cheese...

Temperature of service: 14 °C