



IPO WINES

COUNTRY
France

REGION
Burgundy

APPELLATION
Aloxe-Corton

SOIL TYPE
Clay, Limestone, Gravel

VARIETAL(S)
100% Pinot Noir

FARMING
Sustainable

WINEMAKER
Franck Follin-Arbelet



2016 Domaine Follin-Arbelet Aloxe-Corton 1er Cru "Clos du Chapitre"

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

Still waters run deep with Franck Follin-Arbelet. He may seem quiet and unassuming, but the intensity of his wines speaks louder than words. Having grown up in Burgundy's famous Côte d'Or, he was always attracted to viticulture, but his family's vines were all rented out to métayers (share croppers), and they did not make their own wine. Instead, he gravitated towards Geology, a field that gave him an expertise in soil. His wife, Christine, comes from the famous Latour family, and her father, André Masson (once the régisseur at the Hospices de Beaune), had his own vines. In 1990, when the opportunity came to join André's domaine in Aloxe-Corton, Franck jumped at the chance, giving up one noble career in terroir to take on another. In 1993, André retired and Franck took over the direction of the domaine. Franck and Christine are fortunate to farm one village wine, four premier crus, and four grand crus in Aloxe-Corton (their hometown), Pernand-Vergelesses, and Vosne-Romanée. Pedigreed land such as this demands much of its stewards, so Franck farms sustainably without synthetic fertilizers or weed killers, working the soils regularly to aerate them and keep them healthy. Their winery and cellars are as picturesque as they are practical—said to be the deepest in their village. In traditional Burgundian homes of this time (1764), the family lives on the second and third floors, above a first floor winery and deep cellars below. This kind of depth makes the cellars colder and more humid than most, two key components in crafting age-worthy wines. Vinifications are in the old-school style, fermenting slowly in open-top wooden vats, using only indigenous yeasts, and the wines are bottled in all of their unadulterated glory, unfined and unfiltered. Both pure and intense, they are deep with stony freshness, explosive with bright fruit, and framed with balanced structure.

WINE NOTES

Vines planted in 1965, 1981, 1983, 1991. Vineyards are sustainably farmed, all grapes are harvested by hand and sorted, 100% of the grapes are de-stemmed, parcels are all vinified separately in open-topped, wooden vats, natural fermentations with indigenous yeasts. Grapes macerate for several days at 15°-17° Celsius, then must goes through alcoholic fermentation with occasional punch-downs and pump-overs. Must pressed gently by pneumatic press. Jus de presse is blended in with first press wine to settle for 24-48 hours, wines are racked by gravity directly into oak fûts deep into the cellar below the winery. The percentage of new oak varies with the vintage and appellation. Wines enjoy a long, slow élevage before being bottled unfined and unfiltered.

In the heart of the village of Aloxe-Corton, this vineyard, registered with "les Meix", once belonged to the Chapter of AUTUN, hence its name. Entirely enclosed by walls, its stony soil gives it great precocity and great maturity. The wines produced are always harmonious and elegant, presenting a good balance. They can be enjoyed relatively young (3-4 years), but evolve remarkably well (10-15 years).