



CORTON GRAND CRU

Rare cuvée of Pinot Noir planted in En Charlemagne of Pernand where one finds a majority of Chardonnay. Planted at the base of the hill rich in colluvial clay deposits. We are far from the brown soils that one finds in the Cortons of Aloxe.

Exposed directly to the setting sun, this is the noblest red wine of the Côte de Beaune, expressing complexity and power but also possessing a most agreeable texture and finesse.



Grape Variety: Pinot Noir
Surface Area: 0.35 hectares
Average age of vines: 15 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into into tank, 50% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 16 days. Punchdowns during the fermentation followed by pumpovers to favor a gentle extraction and refine the tannins.

Elevage:

In an underground cellar, for 12 months in French oak barrels, sur lie, 60% of which are new and the remaining having contained 1 through 2 vintages. Racking into tank for assembly 4 months prior to a second racking before bottling at the domaine without filtration.

Production: Approximately 1600 bottles per vintage.

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