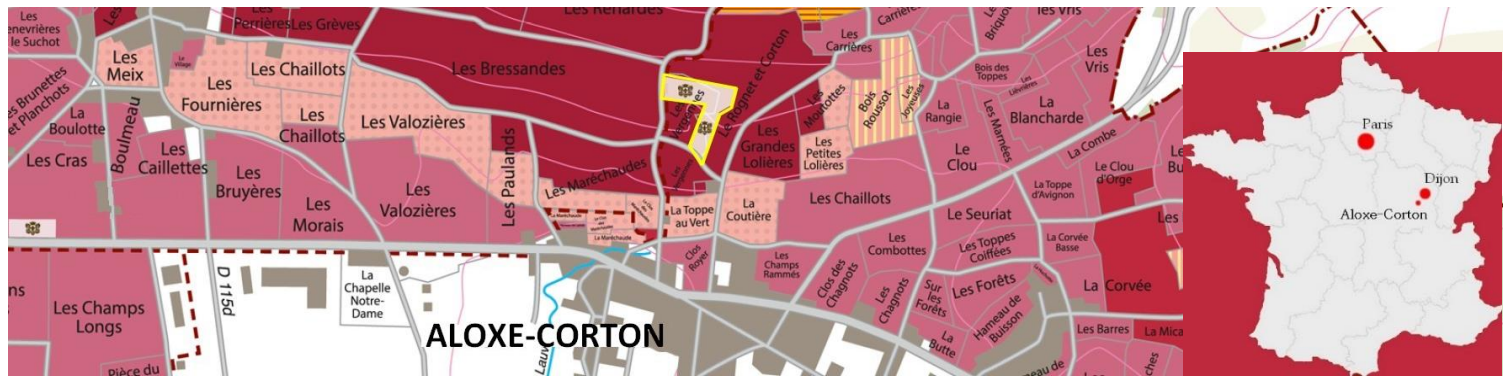


CLIMAT CARD

CORTON GRAND CRU



CHÂTEAU DE MEURSAULT



CLIMAT

The only red Grand Cru from the Côte de Beaune, the Corton Grand Cru is well-known as one of the best Burgundy wines due to its aromatic power and great ageing potential.

Names of the climats : Le Rognet et Les Vergennes

Operated vineyard surface : 58 ares

Grape variety : Pinot Noir

Soil : brown clay-limestone, gravel, warm and well proportioned

Exposure : East

Location : mid-slope

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting and an optical sorting of the grapes

Vinification : after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

Ageing : in new oak barrels (40%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation.

Time of ageing : 15 to 18 months

TASTING

With a wide and outstanding bouquet, this wine is the expression of fruity and floral accents, developing woody notes. The palate is powerful, full-bodied and well-balanced. The aromatic and tannic elegance of the wines from Corton is revealed through a long length and a very pleasant finish.

Service Temperature between 15° and 17°C *Food & wine pairings* 🍷 🍴 🍷

Cellaring potential from now to 15 years

