



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON GRAND CRU



CLIMAT & TERROIR

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.

Operated vineyard surface: 58 ares
Appellation: Corton Grand Cru
Soil: brown clay-limestone, gravel, warm and well proportioned

Grape variety: Pinot noir
Exposure: East
Location: mid-slope

TASTING

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

DÉGUSTATION

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.

Food and wine pairings: Deer Filet with Grand Veneur Sauce, Goose Liver En Papillote, Rabbit Ballotine

Cellaring potential: from 12 to 15 years

