



CHÂTEAU DE MEURSAULT

CLIMAT CARD CORTON-ROGNET GRAND CRU



CLIMAT & TERROIR

Grand Cru Climat with clay-limestone soil, rich in iron oxide, located on mid-slope of the Hill.

Operated vineyard surface: 12 ares

Appellation: Corton Grand Cru

Soil: argilo-calcaire brun, caillouteux, chaud et bien proportionné

Grape variety: Pinot noir

Exposure: East / South-East

Location: middle of the hill-side

VINIFICATION & AGEING

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

Arômes d'épices et de fruits des bois avec des tanins fondus sous-tendus par une fraîcheur, faisant de ce Corton un vin rouge très élégant.

Food and wine pairings: Canette farcie aux morilles, Epigramme d'agneau

Cellaring potential: from 12 to 15 years

