



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

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 18 months in new oak barrels (40%) and in oak barrels of one or two years.

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

