



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: Brown clay-limestone, stony, warm and well-proportioned

Grape variety: Pinot noir

Exposure: East / South-East

Location: middle of the hill-side

VINIFICATION & AGEING

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.

TASTING

Aromas of spices and wild berries with mended tannins underscored by freshness, making this Corton a very elegant red wine.

Food and wine pairings: Duckling stuffed with morels, Epigram of lamb

Cellaring potential: from 12 to 15 years

