



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

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

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

