

CORTON CLOS DU ROI

Grand Cru —



VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located at mid-slope facing East, rather steep slope.

SOIL: Red clay soils, rich in iron oxide, not very calcareous.

SURFACE: 0,6 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 2 700 bottles

VINIFICATION

HARVEST: Manual and sorting.

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 30% new oak.

TASTING

«Bouquet of red and dark berries, as well as hints of warm earth and humus. Full bodied, generous and powerful, concentrated flavors of blackberry and bilberry. Light saline and sappy notes. Very persistent finish».

FOOD & WINE PARING:

Roasted beef filet or pigeon, grilled prime rib, or leg of lamb.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPÉRATURE: 16°C

