



CORTON BRESSANDES GRAND CRU

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

TASTING NOTES: Glowing color, liquor like aromas of plum and dark raspberry, earthy and floral wisp. A velvety feel, attractive fruits and dense flavors in the mouth. Concentration and persistence on the impeccably balanced finale.

FOOD & WINE PARING: Roasted beef filet or pigeon, grilled prime rib, or leg of lamb.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located at mid-slope, gentle slope facing East, South-East.

SOIL: Ferruginous clay soils, quite gravelly, well drained ground.

SURFACE: 0,8 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 600 bottles

