



CORTON PERRIÈRES 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: A well defined bouquet of blackberry and crushed strawberry as well as hints of wet limestone and loamy scent. Some depth, fruit intensity, spiciness (pepperness) in the mouth. Extra volume, extra presence, extra tannin and very long aftertaste.

FOOD & WINE PARING: Grilled red meats, veal sauté or roasted pigeon. Cheeses: Comté, Epoisses...

AGING POTENTIAL: 4 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located at mid-slope, in a flat area facing South-East.

SOIL: Clay and limestone, brown soil very gravelly. Rather deep soil which keeps the same structure.

SURFACE: 0,6 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 000 bottles

