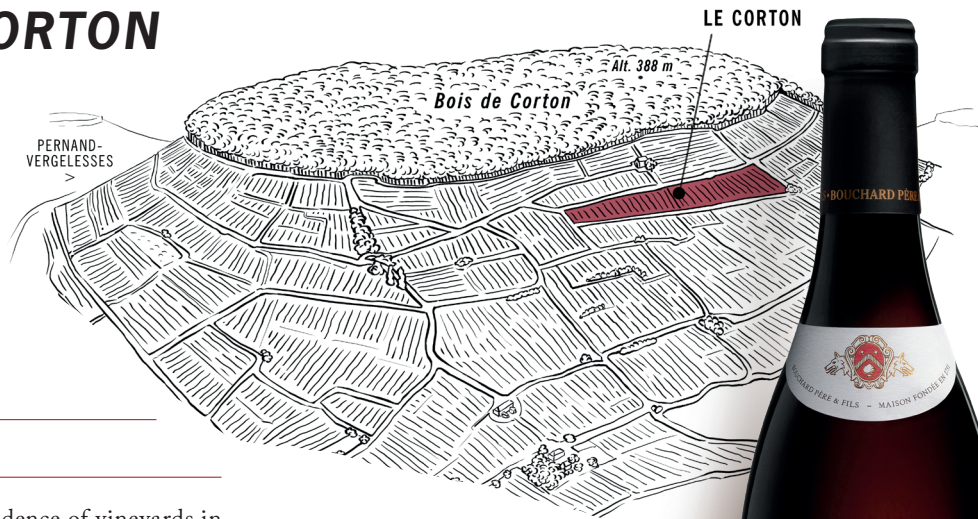


CORTON LE CORTON

GRAND CRU

Domaine

CÔTE DE BEAUNE - ROUGE



HISTORY

The first evidence of vineyards in the commune of Aloxe-Corton date back to the 2nd century BC. Later, Corton would become Charlemagne's favourite wine. In the 19th century, French writer Guy de Maupassant, referenced his hedonistic lifestyle, calling him the roi des bons vivants (king of those who enjoy life) contributing to developing his reputation.

The only red Grand Cru in the Côte de Beaune, *Corton* is also the only Grand Cru in the Côte d'Or to be divided into sub-climats. Le Corton designates the historic plot that gave its name to the CORTON appellation. Bouchard Père & Fils own 60% of the climat of Le Corton, a unique feature of which is that it can be planted with either Pinot Noir or Chardonnay.

TASTING



SERVING TEMPERATURE
17 °C
AND 18 °C

Opulent bouquet combining notes of red and black fruits and spices with hints of smoke. **Full-bodied and rich**, it expresses itself with distinction. A great, racy wine with **excellent ageing potential**.

WINEMAKER'S NOTES

The climat of Le Corton is unique due to its east-facing location at altitude, where northern winds keep the fruit fresh and where there is little risk of disease, so perfect ripeness can be expected with serenity. The unique nature of the soil on the hillside, a shallow, iron-rich clay soil resting on a compact limestone slab, contributes to the wine's elegance and floral character, while most Cortons are planted in deeper clay soils, which produce wines of great power. Our Corton is very accessible, even young.

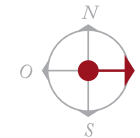


PINOT NOIR



10 ANS ET +

EXPOSURE



EAST

ORGANIC METHODS



ongoing conversion process

SIZE



03,20 hect.
03,20 hect.

TERROIR



SOIL: Pebbly clayey limestone.

IMPACT ON THE WINE: A Burgundy Pinot with beautiful acidity, very fresh, very fruity and with a very interesting smoky character. There are slightly more pebbles at the bottom of the vineyard as the rocks have descended, but these are the rocks that allow the grapes to store heat when the weather is good and achieve lovely ripeness.

EXPERTISE

HARVEST: Manual.

VINIFICATION: Following total or partial destalking, depending on the vintage, fermentation in small containers and gentle pressing ensure the best possible vinification. Depending on the profile of the vintage, vatting can range from 15 to 21 days.

AGEING: 25 to 30% **new French oak casks**, 16 to 20 months depending on the vintage.

MATURATION: The Bastions cellars of the former Château de Beaune provide ideal ambient conditions. Natural hygrometry and constant temperatures create the perfect environment for this Grand Cru to mature smoothly from an early age.