

Corton Perrières

GRAND CRU

VINEYARD

The vines are located in the municipality of Aloxe Corton.

Clay soil on limestone scree.

Pinot Noir. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 45 years.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with controlled temperatures. Following the pneumatic pressing, the wines are put into barrels (about 15% new wood) where the aging takes place. This lasts 15 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar, preceded by a light fining and a slight filtration.



TASTING NOTES

The understated wood serves as a backdrop to the beautifully ripe and complex nose of black fruit, earth and moist stones typical of Corton. The mouth is marked by an obvious minerality due to its terroir.

PAIRINGS

Red meats, duck with morels, black truffles, various cheeses

SERVICE

14°C