

Corton
Grand Cru

"Le Rognet"

SOILS : Clay, limestone, chalk and marl.

GRAPE VARIETY : Pinot Noir

VINEYARD & TERROIR

Located in the Côte de Beaune, in the appellation Corton Grand Cru of Ladoix-Serrigny village. Planted in an exceptional terroir, these vines produce a tremendous style of wine, classic Burgundian allined with a finness of tanins, intense aromatic notes of black cherries and spices.

WINEMAKING & AGING

This wine is made using tradtional methods. The grapes are placed in cement tanks to start the alcoholic fermentation using indiginous yeast. The wine is cap punched and pumped over daily for 16 days. The ageing process happens in French oak barrels of which 40 % is new oak, on fine lees for a total of 20 months.

Tasting

- A clear and shiny ruby red colour with beautiful purple reflections. This wine is perfectly balanced with a fabulous concentration of tanins. An ample and rounded palate with aromas that melt delicately before a long and elegant finish.
- This wine goes perfectly with rich, generous dishes such as duck breast with morel mushrooms or coq au vin.
- Best served at 14-15°C.