



Corton Grand Grand Cru les Grandes Lolières

Grape variety :
100% Pinot Noir

Soil :
Argovian clay-limestone, grey limestone.

Vinification / Ageing :
Hand-picked. Sorted and destemmed.
Alcoholic fermentation in open vats for about 15 days, with 2 punchings of the cap per day at the beginning.
Aged in oak barrels (10% new) for 12 to 15 months.

Alcohol content: 13.5°.

Tasting notes

Color: Deep purple with great brilliance. Nose: Very rich, black cherry aromas that evolve into tertiary

tertiary aromas of undergrowth with age. Palate: Full-bodied, well-balanced, powerful and elegant.

Food pairing :

Strong-flavored cheeses, meats in sauce.

Serving temperature: 15°C