



Corton Grand Cru Les Maréchaudes

Grape variety :
100% Pinot Noir

Soil :
Highly colored, fairly deep Upper Bathonian soils.

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

Appearance: Deep, intense dark red. Nose: Powerful, warm aromas of very ripe black fruits, evolving on notes of humus. Palate: Charming, racy.

Food pairing :

Duck in sauce, game, medium to full-bodied cheeses.

Serving temperature: 15°C