



Corton Renardes Grand Cru

Grape variety :
100% Pinot Noir

Soil :
Upper Oxfordian 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 13 months.

Alcohol content: 13.5°.

Tasting notes

Appearance: Intense, brilliant ruby red. Nose: Delicate, wild, spicy, with great aromatic complexity (musk, game, fur). Palate: Perfectly balanced, powerful, long and lacy.

Food pairing :

Fine game, leg of lamb, cheeses.

Serving temperature: 15°C