

CHANSON

En Bourgogne depuis 1750



Corton

Corton

Grand Cru 2016

Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : The area of production is located on the hill of Corton, on a mid slope facing East, above the villages of Aloxe Corton and Ladoix Serrigny.

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Floral fragrances mixed with ripe red and dark fruit aromas enhanced by spicy notes. Powerful and broad shouldered. Complex and tight texture. Well-shaped tannins. Long and generous finish. Score : 93 - Burghound - April 2018 - Score : 17 Jancis Robinson

Food pairing : It is perfectly matched with red meat grilled and all cheeses, especially the local specialties like Epoisses or Citeaux.