

CHANSON

En Bourgogne depuis 1750



Corton

Corton Grand Cru 2013



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 2013 : After a very cold winter and a cool and humid spring, the weather became really fine and warm end of July. The sunny weather and the warm temperatures engendered a slow ripening process of the grapes. The harvest commenced mid September under a bright sunshine. The combination of all those climatic factors associated with meticulous vinifications have produced wines with very pure aromas and a crunchy texture. Aging in oak casks during 17 months.

Tasting : Bright ruby colour. Floral fragrances mixed with aromas of red and black fruit on a hint of liquorice. Powerful and complex. Concentrated with a very pure fruit combination. Well-shaped tannins. Long and generous aftertaste. SCORE : 17.5/20 JANCIS ROBINSON

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