

## CORTON CLOS DU ROI GRAND CRU 2021

Established in vines from the 7th century, it is part of the great Corton en Curtil family, will be entitled to the Clos du Roi Corton appellation until 1930 when Corton Clos Du Roi will become official.



### VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

### VINEYARD

Protected by the "Bois de Corton", this terroir is located in the village of Aloxe Corton, with a south / south east exposure. Rectangular in shape, this east-facing plot rests on limestone Bathonian soil. Rich in ferrous elements and marls which give this wine a structured, wild and concentrated side.

Wine-Growing method : HVE 3

Harvest: 100% manual

Soil : Limestone Marls

Production area : 10,74 ha

Altitude : 270-320 m

Average age of vines : 40 years

### VINIFICATION

100% Pinot Noir

100% whole berries

Alcoholic fermentation in open vats: 16 days

17 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 40% of new oak)

13% vol.

### TASTING

#### Tasting note

Complex nose, in which we feel the aromatic strength and the fine notes of spices. The mouth structure is long and deep. It is a complete and balanced wine.

#### Food pairings

Ideal with grilled fillet of duck breast with a red wine and chocolate sauce.

**Serving temperature :** 17-19°C

**Should be drunk between :** 2023-2036

