

## CORTON CLOS DU ROI GRAND CRU 2019

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



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### 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 : Sustainable

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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % whole berries

Alcoholic fermentation in open vats: 21 days

18 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

14% vol.

### TASTING

#### Tasting note

Complex nose, big with spicy notes, sustained with a long and deep aftertaste. A well-balanced complete wine.

#### Food pairings

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

**Serving temperature :** 17-19°C

**Should be drunk between :** 2022-2034

