

CORTON CLOS DU ROI GRAND CRU 2022

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

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

14% vol.

TASTING

Tasting note

This wine is intensely fruity and expressive. There is an abundance of ripe fruits such as plum and black cherry. Notes of fig and date blend harmoniously, bringing a touch of sweetness and complexity. The attack is ample and generous, offering a nice volume. The slightly waxy texture provides a sensation of roundness and softness, enveloping the palate with elegance.

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

