

CORTON CLOS DU ROI GRAND CRU 2023

Established in vines from the 7th century, it is part of the great Corton. These lands belonged to the Dukes of Burgundy until King of France Louis XI took over their domains.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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 (High Environmental Value Level 3)

Harvest: 100% manual

Soil : Limestone Marls

Production area : 10,74 ha

Altitude : 270-320 m

Average age of vines : 30 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)

14,5% vol.

TASTING

Tasting note

This wine immediately charms with its gourmand nose, marked by notes of candied fruit and violet, which invite tasting. On the palate, it reveals flavors of bigarreau cherry, juicy and expressive. Its good structure and ample material provide relief and a beautiful presence in the mouth. A generous and balanced wine, which combines delicacy and character.

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 : 2028-2040

