



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

LE CORTON

Grand cru

The first traces of vineyards at Aloxe-Corton date back to the 2nd. Century B.C.. Later, Le Corton was to be the favorite wine of Charlemagne. In the 19th century, the writer, Guy de Maupassant contributed to its reputation by calling it the "roi des bons vivants" in his famous novel "Bel ami". Corton is the only red Grand Cru on the Côte de Beaune and the only Grand Cru on the Côte d'Or to be divided into "sous-climats". "Le Corton" is the historic vineyard which gave the name to the Corton appellation.

TASTING

TASTING NOTE: Intense bouquet with aromas of red and black fruit, spices and a touch a oak. Rich and structured on the palate, this wine needs a bit of patience in order to reveal its raciness and great distinction. Excellent ageing potential.

FOOD/WINE PAIRING: Venison, game birds, full-flavoured cheeses.

SERVING TEMPERATURE: Between 17°C to 18°C

AGEING POTENTIAL: 10 years and more

KNOW - HOW

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape.

VINIFICATION: Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Depending on the profile of the vintage, vatting lasts 18 to 21 days.

MATURING: 12 to 14 months in French oak, with 40 to 50% new oak.

AGEING: The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: East

SOIL OF THE APPELLATION: Limestone and clay with stones

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 90.25 hectares

DOMAIN SURFACE IN PRODUCTION: 3.55 hectares

