



Corton Grand Cru "Clos du Roi"

AOC Corton Grand Cru, Bourgogne, France



THE VINTAGE

484 bottles, 36 magnums and 6 jeroboams were produced for the 2018 vintage.

LOCATION

0.3 hectares of vines planted in 1956. This climat is located mid-slope on the hill of Corton and faces southeast.

TERROIR

The soil is pebbly with marl and is rich in iron oolite.

WINEMAKING

Harvesting is manual with 25% of whole clusters.
3 weeks of fermentation with very light extraction.

AGEING

50% of new oak barrels are used for an aging period of 20 months.

VARIETAL

Pinot Noir 100%

TASTING

A wine of great complexity and detail. This cuvée reveals a wonderful balance between the concentration of the Pinot Noir and the elegant smoothness of Beaune wines.

