



Corton Grand Cru "Les Renardes"

AOC Corton Grand Cru, Les Renardes,



PRESENTATION

Always with a great freshness thanks to the big presence of limestone in the soils, it's a powerful wine without great wealth. This wine has a great depth and it is necessary to tame it to sense it perfectly.

This appellation is well known as Renardes, because its wines are always very rich with animal, leather and black fruit notes.

THE VINTAGE

965 bottles, 30 magnums and 3 jeroboams have been produced for the vintage 2018.

LOCATION

Our parcel is 0.3 ha planted in 1956.

This appellation is located on the mid-slope of the hill of Corton, we consider it one of the most prestigious climates of Corton.

TERROIR

This vines sprout on a soil very limestone on the bottom of the hill and more clay on the top, instead of the rest of the Côte de Beaune. This feature is due to a limestone flaw which is located on the middle of the plot and which reappears limestone of mother rock more importantly on the lower part of the hillside of Renardes.

WINEMAKING

Harvesting is manual with 40% of whole clusters.

3 weeks of fermentation with very light extraction.

60% of new oak barrels are used for an aging period of 20 months.

VARIETAL

Pinot Noir 100%

TASTING

This wine has a floral nose, ripe wild fruits, clove and black pepper. The medium-bodied palate offers succulent and subtle minerality with notes of red fruits and spices.

