

CORTON LES GRANDES LOLIERES GRAND CRU



AOC

Appellation Corton Grand Cru contrôlée

Terroir

Superficie: 0ha 25

Mid-slope, neighborhing Vergennes and Rognet

Grape variety

Pinot Noir 100%

Density of vines: 10 000 stocks/ha

Pruning style : Guyot

Viticultural techniques

Organic work of the soil

Strict yield control (green harvesting and de-

budding)

Hand picking in cases. Selective sorting at the

winery

Vinification

Total destemming
Slow and long fermentation
Extraction by pumping over and punching down
Post-fermentation maceration

Ageing

16 to 18 months in French oak barrels 100% new oak

Tasting

A very complex wine, rich in black fruits aromas, combining strength and elegance