

GRAND CRU CORTON BRESSANDES

2019

281 BOTTLES
6 MAGNUMS



PHILOSOPHY

The spirit of the climats. Corton Grand Cru, by far the largest in all of Burgundy (160 ha) and the only red Grand Cru in the Côte de Beaune, stretches from mid-slope in Ladoix-Serrigny in the east to the edge of Pernand-Vergelesses in the west. It is composed of a multitude of climats, which, thanks to their distinct terroir and exposition, produce wines that each have their own singular character. This is the perfect example of the spirit of Burgundy's climats.

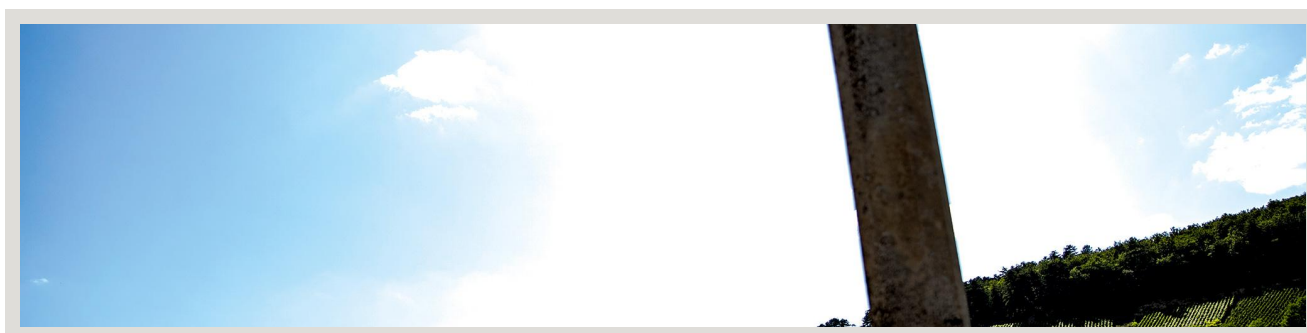
It was therefore of particular interest for the House of Edouard Delaunay to offer one of them for all of its specificities, in very limited quantities.

THE CUVÉE

“Les Bressandes” is located north of the village of Aloxe-Corton, downhill from “Clos du Roi” and “Les Renardes”. The vines are planted in calcareous clay, which lends finesse and subtlety but also power to the wine, at altitudes of between 260 and 280 metres with southeastern exposure. The origin of the name “Les Bressandes” is said to come from a former owner who was from the Bresse region of France. Long underestimated, Les Bressandes is now one of Corton's most renowned Grand Crus. It is a sophisticated wine that is well suited for laying down.

VINIFICATION AND AGING

The grapes were handpicked and underwent cold pre-fermentation maceration followed by naturally occurring fermentation under the influence of indigenous yeasts with limited pump-overs and punch-downs. Barrel ageing lasted 18 months, using a proportion of 60% new oak.



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TASTING NOTES

Gorgeous, deep colour. The slightly wild nose is highly expressive, featuring aromas of brandied fruit (cherry), humus, damp moss, and leather, along with blackberry and blueberry coulis. Starts off superbly deep and powerful on the palate with flavours of gingerbread and cinnamon complemented by notes of black cherry, liquorice, violet, ginger, and light tobacco... This is a rich, powerful, deep wine whose tannins are slightly peppery on the finish. Magnificent.

