

## GRAND CRU CORTON

2022

888 BOTTLES



### PHILOSOPHY

Corton Grand Cru, by far the largest in all of Burgundy (160 ha) and the only red Grand Cru from the Côte de Beaune, stretches from mid-slope in Ladoix-Serrigny to the east to the edge of Pernand-Vergelesses to the west. It is made up of a multitude of climats that, due to their distinct terroirs, produce wines that each boast their singular character. Though the styles of Corton wines vary, they all have a definite boldness in common.

### THE CUVÉE

Our Corton 2022 solely results from the climat “Les Bressandes”, located north of the village of Aloxe-Corton, downhill from “Clos du Roi” and “Les Renardes”. The vines are planted in calcareous clay soil, which lends finesse and subtlety but also power to the wine, at altitudes of between 260 and 280 metres with southeastern exposure.

### VINIFICATION AND AGING

The grapes were handpicked and sorted a first time in the vineyard. Following a brief period of maceration at low temperatures, fermentation got underway due to indigenous yeasts and involved a few light punch-downs). The wine was aged in oak barrels for 16 months with a proportion of 33% new oak barrels (finely-grained) from the forests of central France.





EDOUARD DELAUNAY  
*Nuits-Saint-Georges*

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### TASTING NOTES

Splendid carmine red in colour, boasting lovely intensity. The nose is complex and redolent of scents of fruit (vineyard peach, sloe) and scrubland herbs (thyme, bay). Subtle scents of mild spices (curry, cinnamon, vanilla) and wood (rosewood) lend depth. A warm touch of dark chocolate is balanced by a hint of rose. The palate starts off with impressive concentration and density. The tannins are silky and bolstered by this wine's mineral freshness. Lovely fruit flavours, slightly sugary and utterly decadent (blackcurrant frangipane tart, custard). The finish is fresh and offers a hint of liquorice. This Grand Cru is endowed with great finesse and will reveal its full potential with age.

