

Corton Le Corton 2023

Grand Cru



Acquisition date: 1909

The first evidence of vineyards in the commune of Aloxe-Corton date back to the 2nd century BC. Later, Corton would become Charlemagne's favourite wine. In the 19th century, French writer Guy de Maupassant, referenced his hedonistic lifestyle, calling him the roi des bons vivants (king of those who enjoy life) contributing to developing his reputation. The only red Grand Cru in the Côte de Beaune, Corton is also the only Grand Cru in the Côte d'Or to be divided into sub-climats. Le Corton designates the historic plot that gave its name to the corton appellation.

Tasting Profile

Opulent bouquet combining notes of red and black fruits and spices with hints of smoke. Full-bodied and rich, it expresses itself with distinction. A great, racy wine with excellent ageing potential.

Expertise

Harvest

September 7 & 8, 2023

Vinification

Whole cluster: 40%

Ageing in barrel

20 months, new oak: 40%

Terroir

Soil

Calcareous clay with traces of iron.



Pinot noir



10 years or more

Ageing potential



17°C and 18°C

Serving temperature



Ongoing organic certification and biodynamic conversion



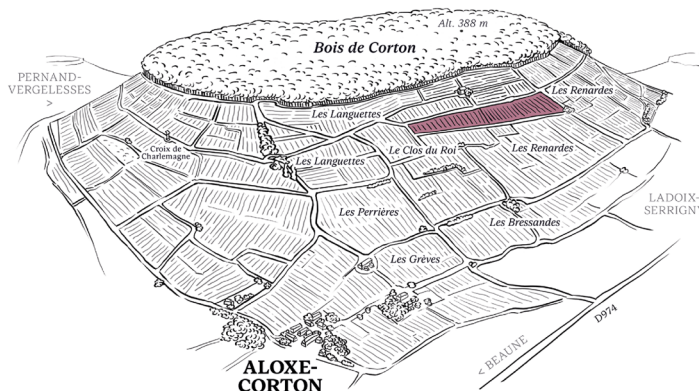
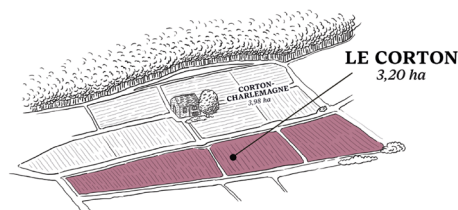
East

Exposure



3,2 ha / 90 ha

Surface area



Winemaker's notes

The climat of Le Corton is unique due to its east-facing location at altitude, where northern winds keep the fruit fresh and where there is little risk of disease, so perfect ripeness can be expected with serenity. The unique nature of the soil on the hillside contributes to the wine's elegance and floral character. Our Corton is very accessible, even young.