



Corton Bressandes Grand Cru 2019

Corton Bressandes Grand Cru: a 62 ares parcel of 65 year-old vines located in mid-slope, east exposed. This red Grand cru from Côte de Beaune presents a medley of vine peach and red fruits punctuated by smoky sandalwood notes and animated by a fine minerality that stretches the finish. It is a combination of power and delicacy in a dense weft of black fruit notes and ample charm which results in a wine of great finesse and beautiful structure.

Soil and climate

Clay and limestone; the plot, facing south-east, occupies 0.8 ha halfway up the slope.

Grape variety

Pinot noir fine type, qualitative rootstock 161-49.

Vineyard

Average age: 65 years, 12,000 plants / ha. Yield: 32 hl / ha

Viticulture

Sustainable and environmentally friendly.

Vinification

Whole grapes sorted without SO2 with twice-daily punching down for 3 weeks. Alcoholic fermentation with indigenous yeasts without artificial thermoregulation. Malolactic fermentation.

Ageing

On lees, reductive ageing without racking, with riddling without SO2 for 16 months in barrels.

Tastings

Corton Bressandes Grand Cru offers a velvety substance (vine peach, red fruits) with ample charm, punctuated by smoky notes and sandalwood and enlivened by a fine minerality that stretches the finish. It is a combination of power and delicacy in a dense frame on notes of black fruits. Airy and aromatic, it draws its richness from a first-rate clay-limestone substrate. It is a wine of great finesse and beautiful structure.

TUOTTAJA Philippe Pacalet

MAA/ALUE	Ranska - Bourgogne
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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