



CORTON CLOS DU ROI Grand Cru 2015

Location

Appellation: CORTON Grand Cru
Grape variety: Pinot Noir
Surface area: 0.38 hectare
Planting date for vines: 1961 and 1985
Elevation: 300 m
Exposure: Due East
Colour: Red

Terroir

Very close to CORTON Charlemagne, this is a terroir high on the hillside, very steep and made up of clay-limestone marls containing a little sand. It is also a late-ripening terroir which, through its ability to drain, allows the grapes to avoid rot during the last phase of ripening.



Tasting

The low yields of this parcel give great intensity to the wine built on fine tannins. Its minerality engenders complexity, finesse and noble aromas. A wine for collectors, it merits keeping a long time. It will reward the patient connoisseur.

Vintage

A no doubt exceptional vintage is in the making. The summer was hot with wet passages abundant in August. We harvest from 1 to 12 September a perfect maturity and in a perfect state of health.

Chardonnay are already very expressive, with lovely notes of summer fruits, balanced by an impressive crispness and richness in the mouth. Pinot Noir are showing some intense, bright colors, vintage gourmet with notes of red berries, the tannins are silky and rounded will reveal its full splendor in years to come.