



CORTON CLOS DU ROI Grand Cru 2006

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

Here was a vintage with very good maturity and lovely balance. The grape skins were fine and so would be the wines. Structure was forgotten in favour of softness and the wines let themselves be appreciated from their earliest age. Of moderate colour, the fruit explodes on the palate while tertiary aromas start to be noticed. They are delicious to drink now, both reds and whites. The Pernands Ile des Vergelesses and Cortons can however be kept for another 3 to 5 years.