



CORTON LES MARÉCHAUDES

Grand Cru
2015

Location

Appellation: CORTON Grand Cru
Grape variety: Pinot Noir
Surface area: 0.4 hectare
Planting date for vines: 1974 and 1979
Exposure: East
Colour: Red

Terroir

On the lower mid-slope, under the Corton Bressandes and beside the Corton Vergennes, it is shallow limestone terroir facing due east and offers early ripening.



Tasting

Much elegance is found in this wine which has the particularity of being suitable for tasting young. Said to be feminine for its finesse and freshness but also for its soft structure and velvety texture. Even if it is tempting to drink it in its 3rd or 4th year, it is preferable to keep it 8 to 15 years.

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.