Bourgogne de Vigne en Verre

Domain Edmond Cornu and Son

Classification :

Régional

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :
16 to 18° C

Durée de conservation :
2 to 8 years

Bourgogne (Red)

La Côte de Beaune - Pinot noir

Origine

Domaine Cornu owns 4 different parcels, les Grandes Terres, Barrigards, Champ Bouloin and Sous Buisson. Average age of the vines is 60 years old. Clay and limestone soil with gravel subsoil on one side, and marl on the other side.

Vinification

Grapes are hand-picked and then conveyed to the winery in crates. Part of the harvest is stripped and poured into a vat, where it ferments for an 8- to 10-day period. The technique employed enables producing elegant and delicate wines. After pressing, fermentation is completed in vats before transport to the cellars for barrelling, where vinification will last 12-18 months. Two or three racking steps will be carried out in order to separate out the deposits forming at the barrel bottom during the various vinification phases. Prior to bottling, a last racking allows assembling the wine in preparation of the clarification step. Just one slight filtration is performed before bottling.

Notes de dégustation :

Rubis red colour. The nose is showing lots of fruits, typical of Pinot Noir grapes (cherry, cherry stones, strawberry) In the mouth, this wine is supple with discreet tannins. Easy drinking.

Mets d'accompagnements

Matches well with grilled meats, and all kind of cheeses.

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