Bourgogne de Vigne en Verre

Domain Edmond Cornu and Son

Classification :

1er Cru

Région : La Côte de Beaune

Cépage : Pinot noir

Température de service :
16 to 18° C

Durée de conservation :
2 to 9 years

Ladoix 1er Cru "Le Bois Roussot" (Red)

La Côte de Beaune - Pinot noir

Origine

This plot, located in the "Le Bois Roussot" *lieu-dit* in the *commune* of Ladoix, faces east-south-east and has lovely stony, red clay-limestone soil. A road separates it from the "Les Carrières" *lieu-dit* on the border of Corton and Corton Charlemagne.

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 :

This wine offers a deep ruby red colour. Its bouquet permeates fresh berries (blackcurrant andraspberry). The wine has a supple, elegant and delicate structure, a bouquet of flowers. The finishing taste lends a truly remarkable finesse and elegance.

Mets d'accompagnements

A delicious accompaniment for game dishes, stews and wellaged cheeses.

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