

CORTON GRAND CRU

A MAJOR CUVÉE BORN FROM VERY NOBLE TERROIRS. AUTHENTIC AND ASSERTIVE.



TASTING

A very solid dense purple black colour indicates a wine of considerable intensity. The fruit is luxurious in quality, definitely showing some black-fruit notes, and full enough to match the firm structure of the finish. This is a powerful Corton with a real cellaring potential.

FOOD MATCHING

The wine's power deserves a cuisine on a par: beautiful grilled red meats, game or strong cheese.

TERROIRS

Chaumes 1.02 ha.,

Les Bressandes 0.95 ha.,

Les Grèves 0.12 ha.

KEY INFOS

Region: Côte de Beaune

Village: Aloxe-Corton

Level: Grand Cru

AOC: Corton Grand Cru

Grapes: Pinot Noir

Color: red

HISTORY

Jean-Louis Peste was a doctor at the Hospices de Beaune for 30 years in the mid-19th century. His daughter, Baroness du Baÿ, bequeathed a vast estate to the Hôtel-Dieu in his memory, in 1924. Made from 89% fully mature, or very old vines, this Cuvée comes principally (52%) from Chaumes et Voierosses, which is south and south-west-facing land. These vines were planted 4 times between 1976 and 1985. Les Bressandes, whose oldest vines date from 1940, with Les Grèves bring complexity, richness and balance to this Cuvée.

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