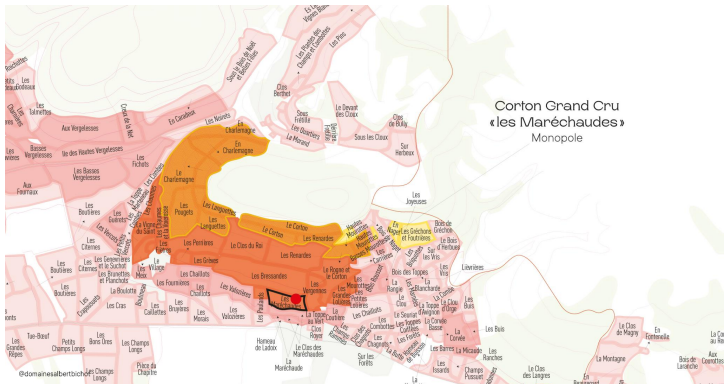


# CORTON GRAND CRU "CLOS DES MARÉCHAUTES" MONOPOLE DOMAINE DU PAVILLON



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

## TERROIR

Brown limestone soil overlying very clayey scree  
Surface area of the vineyard : 1,36 ha  
Age of vines : 40-50 years old



## PRESENTATION

The name "Maréchautes" is derived from the name of a vineyard mentioned in the 13th century as "En Mareschaut", which comes from the Old French "maresche" (marshland). The lower part of Aloxé-Corton was indeed marshy due to its proximity to the source of the Lauve river. Major work was undertaken to drain the soil to make it suitable for viticulture. "Clos des Maréchautes" is a monopole of Domaine du Pavillon, which is extremely unique in that it boasts 2 levels of appellation, a Grand Cru and a Premier Cru, within the same 5-acre clos (walled vineyard). The grapes in this plot tend to ripen early due to its east-southeastern exposure and its location at the foot of the hill, partly on the slope. This is one of the sunniest Climats on the hill of Corton.

## WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.  
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.  
Aging in oak barrels (35 to 45% new barrels) for 16 to 18 months.

## TASTING

This wine's sophisticated nose harmoniously combines notes of red fruit (cherry, raspberry...) with subtle hints of toast and a whisper of vanilla. Fleshy and powerful on the palate, this wine expresses impressive osmosis between the richness and finesse of its terroir, and a dense, velvety tannic structure. Nice volume and remarkable length on the palate.

## SERVING

Serve at 16-17°C (60-62°F).  
Long aging potential: 7 to 10 years and more.

## FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, game, duck)  
Medium to mature cheeses  
Recipe suggestion: beef tenderloin stuffed with mushrooms served with a truffle purée

## QUOTES

Tim Atkin: 95/100 (2020)  
Vinous: 92-94 (2019)  
Wine Enthusiast: 97/100 (2018)

