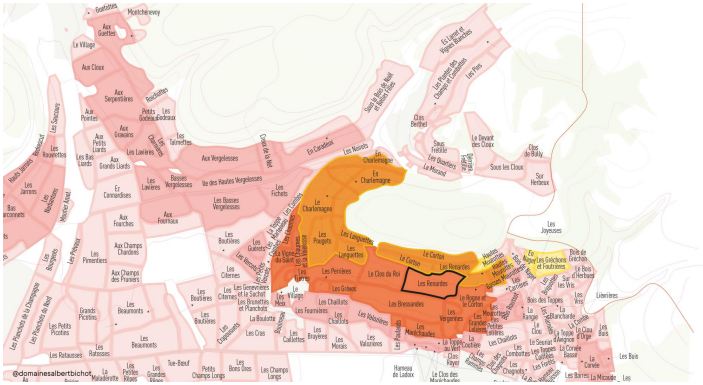


CORTON GRAND CRU "RENADES" MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Brown limestone soil containing marls

PRESENTATION

Gateway to the Côte de Beaune from the north, the hill of Corton is shared among the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses and produces the two Grand Crus Corton (almost entirely red) and Corton-Charlemagne (white).

Facing southeast to southwest, the vineyards lie at altitudes of between 250 and 330 metres, forming an amphitheatre seen nowhere else in the Côte.

The "Renardes" Climat is located on the upper part of the slope and benefits from eastern-southeastern exposure.

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

The opulence of Corton wines, which are often described as generous, is complemented by a sensation of freshness, due in part to the higher altitude of the appellation. The nose combines notes of red fruit (cherry, raspberry...) and spices with wilder scents (forest undergrowth, musk...). On the palate, this wine offers perfect harmony between power, roundness and delicateness, in addition to remarkable length.

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 filet stuffed with mushrooms, truffle purée

