



Corton



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Grand Cru of the *Côte de Beaune* region (Côte-d'Or).

This *appellation* may be followed by the name of the *Climat* of origin (applies to red wines only).

Producing communes: **Aloxe-Corton, Ladoix-Serrigny, Pernand-Vergelesses.**

On the label, the words *GRAND CRU* must appear immediately below the name of the *appellation* in characters of identical size.

TASTING NOTES

The extensive area covered by this *appellation Grand Cru* and the large number of different *Climats* it contains explain the observable differences in character among the wines grown here. The rare **whites** (grown mainly in the *Climats* of Vergennes and Languettes) have a keeping potential of 4-10 years. Colour: pale gold with green highlights. Mineral aromas (flint) blend with butter, baked apple, bracken, cinnamon and honey. Elegant and highly-bred, supple and well rounded, this unusual *Chardonnay* has much in common with Corton-Charlemagne. The Corton **reds** are an intense velvety crimson, darkening towards magenta. Their generous aromatic expression is of fruit notes (blueberry, gooseberry, kirsch cherry) or flowers (violet), evolving towards underbrush, animal, leather, fur, pepper and liquorice. On the palate this wine is well-built, powerful and muscular and the chewy body comes to the fore. Firm, frank and fat, it requires time (4-12 years) to reach its peak.

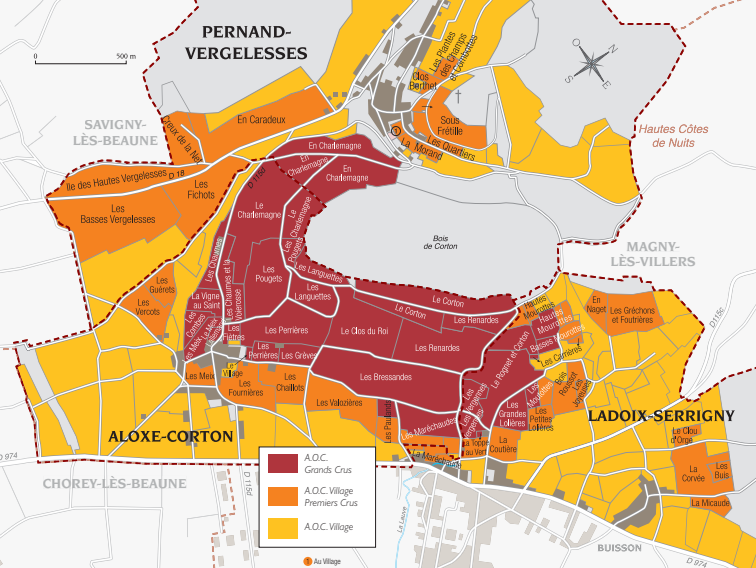
SERVING SUGGESTIONS

Red: solid and opulent, Corton is a Bourgogne's iconic - highly complex, impressively mouth-filling in a way that is at once sensual and structured. For this reason, strong soft-centred cheeses and blue cheeses are needed to tame it. But, without question, its closest companions are highly-flavoured meats that match its powerful flavours and intense aromas. Indeed this wine is sublime with roast or grilled beef, or any and all game (furred or feathered) roasted, braised or - naturally - in sauce.

Serving temperature: 14 to 16°C.

White: white Corton is a natural match for shellfish, fish, poultry in cream sauce, and goat's cheese.

Serving temperature: 12 to 14°C.



LOCATION

The Hill of Corton lies in the midst of a cluster of famous wine-growing villages - Ladoix-Serrigny, Aloxe-Corton, Pernand-Vergelesses and Savigny-lès-Beaune - with, to the North, the southern end of the Côte de Nuits where vineyards mingle with stone quarries (Comblanchien limestone). The vineyards lie at heights of 250-330 metres and form a kind of amphitheatre not found elsewhere in the Côte. The Hill of Corton produces white Corton-Charlemagne and (mainly) red Corton, described by Camille Rodier as “le roi des bons-vivants” (or “the king of the bon vivants”). Corton Grand Cru received its AOC status on 31 July, 1937. A small quantity of white wine is grown but only the reds have the right to add the name of their *Climat* to that of the *appellation*.

SOILS

Exposure is South-East/South-West (not an arrangement frequently found in the Côte). The hillside offers a text-book cut-away illustration of the local geology. The Oxfordian Jurassic limestone lying between Ladoix and Meursault is younger (145 million years) here than elsewhere along the Côte. At mid-slope the gradient is gentle and the soil reddish and pebbly, derived from brown limestone and rich deposits of marl with high potassium content. The *Pinot Noir* grape is pampered here. The *Chardonnay* grape (which gives us the Corton-Charlemagne) occupies the top of the slope (See *Appellation* sheets No. 31).

COLOUR(S) AND GRAPE VARIETY(IES)

Mainly **red** wines - *Pinot Noir*.
White wines - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: **91.53 ha**.

Whites: **4.08 ha**.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **3,065 hl**. (407,645 bottles)

Whites: **173 hl**. (23,009 bottles)

*In 2011 **5 years average, 2007-2011

PRINCIPAL CLIMATS

Aloxe-Corton: Les Pougets, Les Languettes, Le Corton, Les Renardes, Les Grèves, Le Clos du Roi, Les Chaumes, Les Perrières, Les Bressandes, Les Paulands, Les Maréchaudes, Les Fiètres, Le Meix Lallemand, Clos des Meix, Les Combes, La Vigne au Saint. Ladoix-Serrigny: Le Rognet et Corton, Clos des Cortons Faiveley, Les Moutottes, Les Carrières, Basses Mourottes, Hautes Mourottes, Les Vergennes, Les Grandes Lolières, La Toppe au Vert. Pernand-Vergelesses: Ile des Vergelesses, Les Basses Vergelesses, les Fichots, Creux de la Net, En Caradeux, Les Plantes des Champs et Combottes, Sous Les Clos Berthet.