



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

CORTON BRESSANDES 2020

GRAND CRU- 100% PINOT NOIR

Corton and the other Corton vineyards (such as Corton Bressandes) are the only red Grand Crus of the Côte de Beaune. They are located on the hill of Corton, clearly visible from miles around and capped by low-growing oak trees. The vines are on a rather steep slope with a good south-east exposure.



History & Tradition: The name comes from “curtis” (the word for an estate in Gallo-Roman times) and Othon, the Emperor who owned this vineyard. Since the wine travels well, it soon acquired great fame around the world. Bressandes (people from Bresse) probably refer to the people who owned it. Domain area: 0.625 acre. Average age of the vines: 37 years.

Viticulture: Biological cultivation since 1990; biodynamic cultivation a few years later. Soil maintenance: compost of manure and white wood, sometimes guano (seabird manure used as fertilizer). Soil is ploughed either by tractor or by horse to manage spreading of weeds. Treatment: only authorized products for biological cultivation are used. Natural predators are not eliminated.

Vinification: Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit. Sorting of the grapes: in the vineyard and at the cuverie (winery) if necessary. Maceration: maceration and vinification take 2 to 3 weeks indigenous yeasts maceration and fermentation temperatures under total control. “Pigeage” (punching down of the cap during fermentation): once a day until half of fermentation is done; one pumping over (remontage) per day till the end of the fermentation. Pressing: separation of free run juice from pressed juice.

Ageing: Type: in barrels (20% in new oak). Length: 14 to 18 months. Origin of the wood: French oak forests (Tronçay in particular). Fining (“collage”, to clarify the wine): light, after careful tasting.

Tasting note by Véronique Boss-Drouhin - “Good structure when young, without any harshness. The nose is powerful, with aromas of candied fruit. As the wine ages, spice and musk are in evidence. A good Corton has a velvety texture (“gras”) to counterbalance tannin and acidity. It is very persistent on the palate and ages well”.

Serving Temp: 61-62°F. **Cellaring:** 5 to 25 years.

2020 Vintage: This vintage was marked by a concentration of juice in the berries just before the harvest. The wines show a very nice intense ruby colour. The nose is complex and very expressive of red fruits and black fruits but above all the expressions of the terroirs are already noticeable.



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