Foseph Drouhin

L'ÉLÉGANCE NATURELLE des grands bourgognes















2022 Corton

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.

Producing communes:

Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses.

Supply:

• This wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Whole cluster of 20 to 50% depending on the vintage.
- In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.
- Separation of the ends of the presses based on tasting.

Ageing:

- In oak barrels including 30% new oak barrels.
- The ageing lasts between 16 to 20 months.

2022 Vintage:

The brightness and intensity of the 2022 reds are impressive. The nose, of great complexity, combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, the spices underline silky, high-quality tannins. Ample, full-bodied and fresh, these wines are an archetype of balance between aromas and structure with a very real ageing potential.

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Tasting note by Véronique Boss-Drouhin:

Its colour is rather deep, its nose powerful and verging on candied fruit and spices when maturing. It has good structure in the mouth, without harshness. A good Corton must have "gras" (a velvety texture) to counterbalance tannin and acidity. On the palate, it recalls the candied fruit present in the nose. Very long and persistent, it ends on a very complex note.

Service

- Cellaring:
 Optimal
 consumption:
 15 to 20 years
- Ageing potential: 30 years
- **Tasting** temperature: 61-62°F

