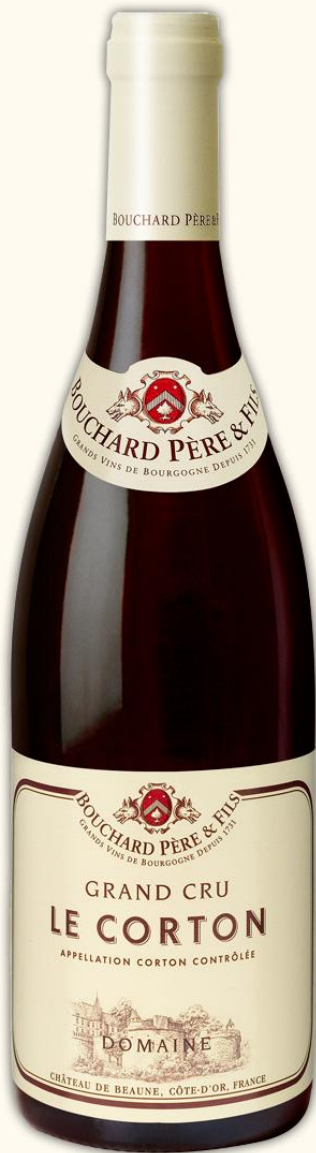




# LE CORTON

## Grand Cru / Côte d'Or

### Vineyards

The first traces of vineyards at Aloxé- Corton date back to the 2nd. Century B.C.. Later, Le Corton was to be the favorite wine of Charlemagne. In the 19th century, the writer, Guy de Maupassant contributed to its reputation by calling it the "roi des bons vivants" in his famous novel "Bel ami".

Corton is the only red Grand Cru on the Côte de Beaune and the only Grand Cru on the Côte d'Or to be divided into "sous- climats". "Le Corton" is the historic vineyard which gave the name to the Corton appellation

**Grape varieties:** Pinot Noir

**Exposition:** East- Southeast

**Land:** Limestone and clay with stones

**Appellation Area:** 86,65 ha

**Bouchard Père & Fils domain area:** 3,55 ha

### Wine notes

Intense bouquet with aromas of fruit and spice. Rich and structured on the palate, this wine needs a bit of patience in order to reveal its raciness and great distinction. Excellent ageing potential.

### Advice services

**Food- wine suggestions:** Venison - Wild boar - Marinated red meat - Full- bodied cheeses

**Service:** Between 17°C to 18°C

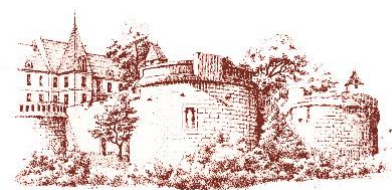
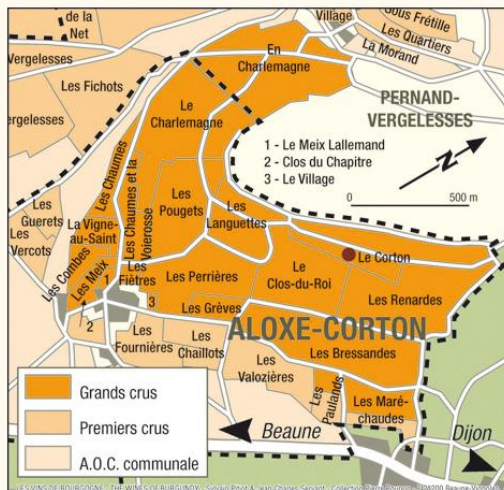
**Ageing potential:** 10 years and more

### Know- how

**Working the vines:** This Grand Cru parcel is monitored by a vine- grower who takes care of the vineyard on a daily basis. He constantly seeks the right balance between his own work and the biological cycle, so as to allow the terroir to fully express its nuances.

**Vinification and maturing:** Following hand picking in small cases, a meticulous sorting of the grapes, total or partial destemming depending on the vintage, and fermentation in small containers, gentle pressing ensures optimal vinification. Depending on the profile of the vintage, vatting lasts 15 to 20 days, then maturing is carried out for 12 to 18 months in French oak barrels, with 80 to 100% new barrels.

**Ageing wine:** The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.



Bouchard Père & Fils - Château de Beaune - 21200 Beaune - France

Tél. : +33 (0)3 80 24 80 24 - Fax France : 03 80 22 55 88 - Fax Export : +33 (0)3 80 24 97 56 - [www.bouchard-perceetfils.com](http://www.bouchard-perceetfils.com)

## **Wine notes by vintage**

**2008**

**Wine notes:**

Dark ruby colour with purple and brown shades. Very expressive bouquet of stewed red and black fruit married with hints of mocha and spices. Ample, rich and complex to the palate, with a structure of round and racy tannins. A very great wine.

**Notes date:**

**2007**

**Wine notes:**

Dark ruby colour with brown and purple shades. Complex bouquet marrying flavours of stewed fruit, spices and mocha. Rich and ample mouth sustained by a structure of dense though racy tannins. A great wine.

**Notes date:**

**2006**

**Wine notes:**

Garnet colour with purple shades. Deep bouquet unveiling flavours of sweet spices, stewed fruit and dry fruit. Ample and rich mouth, with an excellent structure of racy tannins. A great wine.

**Notes date:**

Press review

Mar-2009 - Decanter  
Vintage 1959

(Magnum) Very attractive nose, fabulous bouquet: smokey and gamey; still fresh with some wild strawberry hints. Wonderful structure with natural acidity and fine tannins; a very complete and broad wine.

Jan-2009 - Tasted  
Vintage 2006

Elegant nose of minerals, stone fruit, wild raspberry and fine spices, really structured and full- bodied palate, still young but very fine length and balance, should gain in complexity with time. Andreas Larsson's Top Picks

Sep-2009 - Wine Spectator  
Vintage 2007

On the gamy side, with a feral streak complemented by cherry, black currant, herb and mineral notes. The tannins are firm and dry now, but there is fruit and length, so be patient with this. Note: 91

Mar-2009 - Wine Spectator  
Vintage 2006

Pure aromas and flavours of cherry and red currant are accented by in this firm, racy red. The fruit is locked in by the tensile structure. Its potential is revealed on the long, spicy aftertaste. Best from 2011 through 2022. Note: 92