

Corton Perrières 2022



The Vineyard: Our plot is situated near our parcel of *Corton Languettes* and yet it is completely different from it. The soil consists of clay and limestone with streaks of iron oxide, which accounts for its reddish color.

Grape Variety: Pinot noir

Appellation: Grand Cru

Location: Aloxe-Corton

Age of the Vineyard: 23 years

Tasting notes: Ruby color. Delightful bouquet of cherry and blueberry with notes of almonds on the nose. Its power and length in the mouth account for the great finesse of this wine. Its tannins are melted. In the mouth, it is balanced and it reveals the same aromas as the nose. This wine is not filtered.

Aging: Aged in barrels for 17 months (20% new barrels). In a dark, humid, not necessarily underground cellar, shielded from harmful influences such as vibrations. 11°C is considered the ideal temperature but maintaining consistency is what really matters. Its aging potential is at least 40 years.

Vintage: The harvest took place from 31 August to 10 September, under a beautiful sun. The weather during the year 2022 was once again intense and mainly hot between heatwaves and drought during the summer. The beautiful harvest was conveyed to the wine shed and it presented a high sanitary quality, optimal maturity and a beautiful acidity. A wine full of promises...