

Edmond Cornu & Fils



Chorey-lès-Beaune Les Bons Ores

GRAND VIN DE BOURGOGNE



Chorey-Les-Beaune

Appellation Chorey-les-Beaune Contrôlée

Les Bons Ores

Edmond CORNU & Fils

Mis en Bouteille au Domaine

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& Fils

Propriétaires-Récoltants
Le Meix Gobilion
21530 - Ladoix
Côte-d'Or - France

RED BURGUNDY WINE
PRODUCT OF FRANCE
PRODUIT DE FRANCE

Contient des Sulfites - Contient Sulfites
Enthal Sulfite - Inhibiteur Sulfiter
Contient Sulfite - Révél Sulfiter
Zapiera Sulfiter - Inhibiteur Sulfiter
Oxigène Sulfiter - Cystamine Sulfiter

La consommation de boissons
alcoolisées pendant la grossesse,
même en faible quantité peut avoir
des conséquences graves sur
la santé de l'enfant.

Alc. 13% By Vol.

750 ml



L.M.L. 07

At a Glance:

- **Appellation:** AOC Chorey-lès-Beaune
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a 2-ha in the Bons Ores plot in southern Chorey-lès-Beaune
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in concrete and stainless-steel tanks after c. 70% destemming and a 5-6 day cold soak. Cuvaison lasts c. 10 days.
- **Pressing:** Pneumatic, pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 15-18 months in 228-l barrels (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

In The Glass:

This wine rarely carries a lot of color; then again, why should it? It's from Chorey and its made from pinot noir; thus, we have a spice box of aromas and a bit of rusticity to its tannins, with a nugget of red cherry fruit; a stimulating wine that is as true as it gets. A mere 10% of new oak allows its appellation-typical supple red fruit to lead the show, and its backbone of acidity is fresh and pert without being intrusive.