

Edmond Cornu & Fils



The Cornu family settled in Ladoix in 1870, its members establishing themselves as vigneron in 1875. In 1959, far ahead of many of his peers, Edmond Cornu began bottling the fruits of his labor, and since the 1978 vintage the inveterately traditional wines of Domaine Cornu have been a bedrock of the Rosenthal Wine Merchant Burgundy portfolio. Edmond's son Pierre assumed control of the domaine in the mid-1990's, continuing in his father's mold and acquiring a handful of new parcels, and the family's holdings today total 15 hectares—primarily in Ladoix and Aloxe-Corton, with smaller parcels in Chorey-lès-Beaune and Savigny-lès-Beaune.

In his warm, gentle demeanor, Pierre Cornu evokes a bygone era. Pierre is thoroughly schooled, fully aware of the technical aspects of his craft, and well-traveled, but his overarching spirit is that of the dyed-in-the-wool Burgundian farmer. His wines reflect his spirit thoroughly: direct and pure, completely absent of pretense and seeming to emanate, with no interference, straight from the earth itself.

Viticulture:

- **Farming:** Lutte Raisonnée, certified by Terraviva since 2007
- **Treatments:** Synthetic treatments only when necessary, cover crops planted between the vines, no herbicide
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** A variety of sites in the northern Côte de Beaune, with small holdings in the Hautes Côtes and the southern Côtes de Nuits, all on soils of limestone-clay
- **Vines:** 30 years average age, with some older vines nearly 100 years old. All vines trained in Guyot
- **Yields:** Controlled through a combination of pruning, debudding, and an occasional green harvest
- **Harvest:** Entirely manual, usually in mid-late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After c. 70% destemming and a 5-6 day cold soak red wines ferment spontaneously for 15-20 days in concrete and stainless-steel tanks. White wines ferment spontaneously in barrel, except the Aligoté and a portion of some village wines, which ferment spontaneously in tank.
- **Extraction:** A combination of punchdowns and pumpovers depending on the vintage.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in barrel in spring

Aging:

- **Élevage:** Grand cru and 1er cru wines spend 15-20 months in 228-l barrels (20-30% new), village and regional wines spend 12 months in 228-l barrels (0-10% new). Aligoté spends 12 months in stainless-steel tanks, as does a percentage of some village wines.
- **Lees:** Wines stay on their fine lees for the duration of their élevages
- **Fining and Filtration:** Wines are rarely fined with bentonite and see occasional plate filtration.

- **Sulfur:**