

Edmond Cornu & Fils



Corton Bressandes Grand Cru

GRAND VIN DE BOURGOGNE



Corton-Bressandes Grand Cru

Appellation Corton-Bressandes Grand Cru Contrôlée

Edmond CORNU & Fils

Mis en Bouteille au Domaine

Edmond CORNU
& Fils

Propriétaires-Récoltants
Le Meix Gobillon
21 550 - Ladoix
Côte-d'Or - France

RED BURGUNDY WINE
PRODUCT OF FRANCE
PRODUIT DE FRANCE

Corton des Saillies - Contain Saillies
Enfilé Saillies - Indeholder Saillies
Comière Saillies - Bera Saillies
Zaïere Saillies - Indeholder Saillies
Ouche Saillies - Coudem Saillies

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

Alc. 13,5% By Vol.

750 ml

L.M. 01



At a Glance:

- **Appellation:** AOC Corton Grand Cru
- **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 .5-ha parcel in the Bressandes lieu-dit in the Corton grand cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35-40 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 (30% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

In The Glass:

This wine explains why Corton is a Grand Cru, the only red that gains that status in the Cote de Beaune: excellent color, a bouquet of black and red fruits with hints of the forest ; broad on the palate ; smooth yet solid with sweet tannins ; a stellar performer from the outset with a structure and depth that rewards many years of cellaring.