

HENRI PION

Corton Grand Cru

Le Rognet

Vintage: 2015

1,350 bottles produced

Varietal: 100% Pinot Noir

AOC Corton Grand Cru

[Côte de Beaune]

Burgundy, France



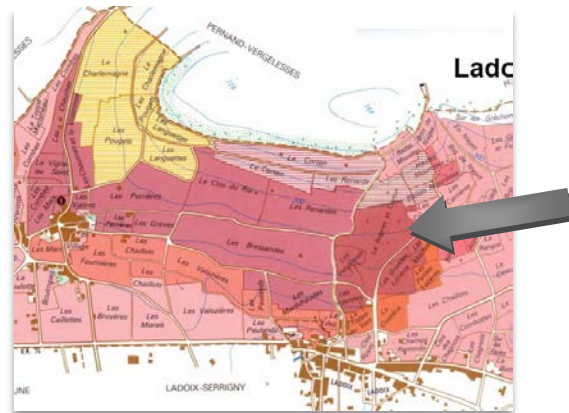
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CORTON is the only red *grand cru* on the Côte de Beaune, and the most affordable of the wines in this top echelon of the Burgundy hierarchy. The celebrated Corton hill has unique soil, whose composition is not encountered anywhere else in the region. As for the famous white *grand cru* of Corton-Charlemagne, this hails from vines located to the south and west of the hill. The AOC covers 100.5 hectares, 98% of this producing reds.



PRODUCTION AREA: “Le Rognet” designates a plot situated halfway up the hill, in the northern part of the appellation area, in the *commune* of Ladoix-Serrigny.

TECHNIQUES: The grapes are harvested by hand and destalked. The wine is aged in French oak barrels for 18 months. No fining is used, only gentle filtering and a low dose of sulfur.

TASTING NOTES: The wine has a deep ruby color, with unusually elegant aromas. The attack offers tempting flavors of black cherries with some light toasted notes. The young tannins are already relatively rounded, giving a delightful sensation in the mouth. This wine is more in the style of a Chambolle-Musigny than a classic Corton.

KEEPING POTENTIAL: Can be drunk young if decanted, but it can be kept for 15 years or more.

SERVING TEMPERATURE: 16-18°C