



Corton



APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

Grand Cru appellation in the Côte de Beaune, in Côte-d'Or.
Producing exclusively red wines, this appellation may or may not be followed by the name of the Climat from which the wine is made.
Communes producing wine: **Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses.**

On the label, the words GRAND CRU must appear immediately below the name of each of these appellations in letters of exactly the same size.

STYLE OF THE WINES

The vast area of the Grand Cru and the large number of Climats explain the variety of nuances found in the characters of these wines. **White wines** (rare, in Vergennes, especially Languettes), with a potential to age for 4 to 10 years. Light gold with hints of green. Mineral nuances (flint), mingle with butter, baked apples, bracken, cinnamon and honey. Elegant and distinguished, soft and rounded, this very original Chardonnay is close to Corton-Charlemagne. **Red wines**, Corton displays a deep crimson: a dark, velvety red with a dense magenta. Full-bodied, the bouquet expresses fruity (blueberries, redcurrants, kirsch) or flowery (violets) notes, evolving towards undergrowth, game, leather fur, pepper and liquorice. On the palate, it is powerful and full-bodied, structured and assertive with good chewy substance and body. Firm and forthright, it needs some time to open up (4 to 12 years).

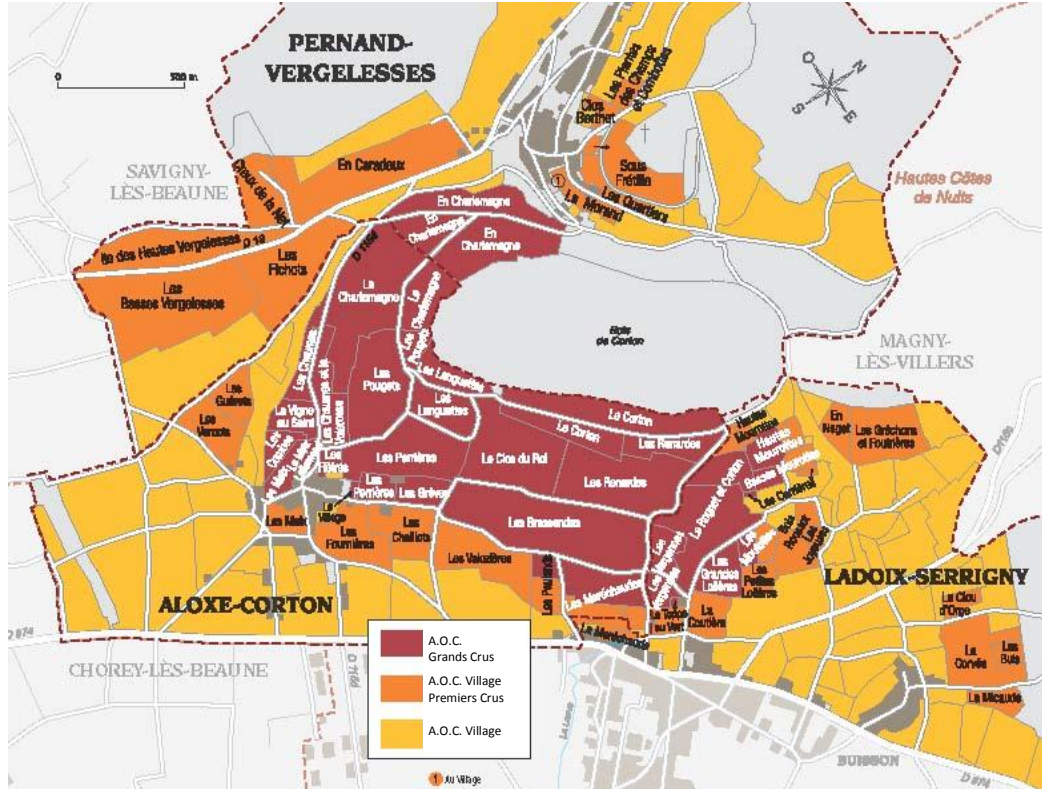
THE SOMMELIER'S RECOMMENDATIONS

Red: solid and opulent, Corton is an iconic Burgundy, with great complexity, and impressive substance, that offers both sensuality and structure. It therefore needs a powerful companion such as intense washed rind or blue cheeses. But it is without a doubt with rich meat dishes that this wine really expresses itself, in something of the same register, i.e. tremendous strength and aromatic intensity: serve with grilled or roasted beef, and all kinds of feathered or furred game, roasted, braised or of course in sauce.

Serving temperature: 14 to 16°C.

White: white Corton goes very well with seafood, such as crayfish, or fish and poultry in cream sauces, and goat's cheese.

Serving temperatures: 12 to 14°C.



LOCATION

The Montagne de Corton groups together the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand- Vergelesses, between the Côte des Pierres (south of the Côte de Nuits, where the vines grow around the stone quarries of Comblanchien) and Savigny-lès-Beaune (north of the Côte de Beaune). The vineyards are terraced between an altitude of 250 and 330 metres, forming an amphitheatre that is the only one of its kind in the Côte region. In addition to white Corton-Charlemagne, the Montagne de Corton also produces Corton: "the king of the bon-vivants" in the words of Camille Rodier.

Recognized on 31 July 1937, this Grand Cru produces mainly red wines (these can display the name of the Climat, of which there are 25) but there are also some whites (in relatively small quantities).

TERROIRS

Facing south-east/south-west (unusual in the Côte region), the hillside presents a perfect geological cross-section: the Oxfordian Jurassic layers between Ladoix and Meursault are younger (145 million years) than elsewhere in the area. On the middle of the hillside, the gently sloping ground is reddish and pebbly, consisting of brown limestone, rich in marl with a high potash content. This enables the Pinot Noir to express its full potential. The Chardonnay vines (Corton-Charlemagne) are planted on the upper part of the slope.

COLOUR(S) AND GRAPE(S)

Mainly red wines, made from **Pinot Noir**.

White wines, made from **Chardonnay**.

PRODUCTION

Wine-producing area*:
 1 hectare (ha) = 10,000 m² = 24 "ouvrées"
Reds: 91.53 ha
Whites: 4.08 ha

Average annual production:**
 1 hectolitre (hl) = 100 litres = 133 bottles
Reds: 3,065 hl (407,645 bottles)
Whites: 173 hl (23,009 bottles)

*in 2011 **5-year-average 2007-2011

MAIN CLIMATS

Commune of Aloxe-Corton:

Les Pougets, Les Languettes, Le Corton, Les Renardes, Les Grèves, Le Clos du Roi, Les Chaumes, Les Perrières, Les Bressandes, Les Paulands, Les Maréchaudes, Les Fièvres, Le Meix Lallemand, Clos des Meix, Les Combes, La Vigne au Saint.

Commune of Ladoix-Serrigny:

Le Rognet et Corton, Clos des Cortons Faveley, Les Moutottes, Les Carrières, Basses Mourottes, Hautes Mourottes, Les Vergennes, Les Grandes Lolières, La Toppe au Vert.

Commune of Pernand-Vergelesses:

Ile des Vergelesses, Les Basses Vergelesses, les Fichots, Creux de la Net, En Caradeux, Les Plantes des Champs et Combottes, Sous Les Clos Berthet.