

# CORTON-BRESSANDES GRAND CRU 2010

## 2010

### Terroir

Situated on the hill where the Grands Crus of Corton are located. The south-east facing vineyards and slight slope ensure perfect ripening. This sun exposure, combined with stony clay-limestone soil, is conducive to early ripening whatever the weather during the growing season.

### Vinification

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 19 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation. 100% malolactic fermentation. The wine was aged entirely in oak barrels. Duration of barrel ageing : 20 months

### Features

Intense ruby red with dark purple reflections. Smoky, tobacco and leather notes evolving into ripe and fresh black fruit. Dense with pulpy and crunchy fruit flavours and a touch of liquorice. Elegant tannins and generous finish.

### Other information

The description of this product is currently only available in french.



### Producer

Domaine Jacques Prieur

### Category

Red

### Grapes

100 % Pinot noir

### Country / Region

France, Bourgogne

### Appellation

Corton-Bressandes

### Size

750ml

### Degree of alcohol

13.3%

### Available in these provinces

- Quebec