

CORTON GRAND CRU "BRESSANDES"

- REGION Côte de Beaune
- VILLAGE Aloxe-Corton
- APPELLATION Corton Grand Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels
- BARRELS Louis Latour cooperage, French oak, medium toasted



• TASTING NOTE Of a superb ruby color, the Corton Grand Cru "Bressandes" reveals a powerful nose with aromas of cherry and liquorice. On the palate, the wine is full and structured with silky tannins.



A BEAUNE - CÔTE-D'OR - FRANCE