

MAISON A.GOICHOT

CORTON GRAND CRU
Le Rognet Et Corton

Grape variety: 100% Pinot Noir
Climat: Le Rognet Et Corton
Servicing temperature: 16 à 18 °C
Ageing: 8-10 ans

Plot

The Montagne de Corton encompasses the villages of Ladoix-Serrigny, Aloxe-Corton, and Pernand-Vergelesses, situated between the Côte des Pierres (south of the Côte de Nuits, where vineyards intermingle with the stone quarries of Comblanchien) and Savigny-lès-Beaune (north of the Côte de Beaune).

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, revealing the full richness of their aromas. Once removed from the vats, the wines are transferred into oak barrels and aged for 15 months.

Tasting

Our Corton Grand Cru "Le Rognet et Corton" displays a deep color. The nose reveals a profile centered on black fruits, such as blackcurrant and blueberry. On the palate, it is full-bodied and generous. This wine possesses a commanding presence and impressive intensity, while remaining refined and elegant. As it ages, it develops aromas of forest floor, truffles, and leather.

Food and wine pairing

This fine red wine pairs wonderfully with duck à l'orange, rich meat dishes in sauce, jugged hare, or venison medallions. As for cheese, it makes an ideal companion for aged cheeses.

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