



Comte Senard

CORTON GRAND CRU MONOPOLE “Clos des Meix”

Grand Cru and exclusivity of the Domaine Comte Senard, exposed full south and bordering on the Charlemagne area. Distinguished and flattering. The most pleasant of all the Corton when it's young.

GRAPE VARIETY & AGE OF THE VINES

Pinot Noir- 20 years in average.

AREA and YIELDS

1HA64 - 4000 bottles.

VINIFICATION

50% whole grapes.

Natural yeast. Sorted at the winery. Cold pre-fermented soaking for 1-3 days. Vinification for 2-3 weeks.

MATURATION

18 months in oak barrels.

50% of new oak.

AGING

From 5 to 20 years.

TASTING

Deep rubis color. A delicate wine, well-balanced, all in finess with an impressive finish...

FOOD PAIRING

Game, Meat in sauce, all the cheeses...



domainesenard.com

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