

CORTON GRAND CRU "CLOS DU ROI"

The most famous of all the Corton Grands Crus. A genuinely aristocratic wine. Powerful but with finesse.



GRAPE VARIETY & AGE OF THE VINES Pinot Noir – 20 years

AREA and YIELDS 64 ares – 2500 bottles

VINIFICATION

40% 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.40% of new oak.

AGING From 5 to 20 years.

TASTING

Bright ruby red robe.

Mature, supple and velvety wine. A very complete wine with red fruits aromas. Le Clos du Roi has a good potential for ageing.

FOOD PAIRING

Game, « Viande grillée », Creamy poultry, Light and creamy cheeses.

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