



Comte Senard

CORTON GRAND CRU «Les Paulands»

This Corton, is the most suited to game; powerful, rich and wild with great potential for ageing.

GRAPE VARIETY & AGE OF THE VINES

Pinot Noir - 20 years

AREA and YIELDS

83 ares - 2500 bottles

VINIFICATION

100% 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

Great character. Both powerfully structured and velvety, it flatters the palate with a delicate touch of sweetness. A true wonder!

FOOD PAIRING

Strong cheeses, Game, Meat in sauce, « Viande grillée », Spicy dish.



domainesenard.com

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