

CORTON GRAND CRU "LES PERRIÈRES"



GRAPE VARIETY Pinot Noir

VINIFICATION 60% whole grapes. Cold pre-fermented soaking for 1-3 days.

MATURATION 18 months in oak barrels. 50% of new oak.

AGING From 5 to 15 years.

TASTING Intense on the nose with black currant and chocolate flavors.

FOOD PAIRING Burgundy beef, Poultry et game, aged cheeses.

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