



Comte Senard

CORTON BRESSANDES GRAND CRU

Roundness and elegance are its prior characteristics. The Queen of the Corton Grands Crus.

GRAPE VARIETY & AGE OF THE VINES

Pinot Noir - 25 years

AREA and YIELDS

64 ares - 2000 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.

60% of new oak.

AGING

From 5 to 20 years.

TASTING

This Corton Grand Cru is elegant, sweet, round and complex.

FOOD PAIRING

Game, « Un pavé de bœuf au gros sel », Creamy cheeses (Brillat savarin), Brie, Poultry...



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