

DOMAINE VINCENT BOUZEREAU

CORTON GRAND CRU « LES FIÈTRES »

RED

Aline et Vincent acquired this nice parcel of Corton in 2003, which beautifully complements their range of wines with a Grand Cru. This appellation is shared between only two producers, that is the reason why it is quite rare.



THE DOMAINE

Presentation : Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

Size of the property : approximately 10 hectares

THE VINE

Grape varietal : Pinot Noir

Vineyard location : located between Corton Perrières and Corton Chaumes, this vine is mostly protected by a stone wall, at the exit of the village of Aloxe-Corton.

Soil type : red clay gravels

Average age of the parcel : Approximately 70 years

Viticultural methods : The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

VINIFICATION AND AGEING

Vinification : Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

Ageing : Approximately 15-18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

The barrels : 100% oak - 30% new barrels.

THE WINE

This Corton Grand Cru, with its ruby colour, is dense and deep.

Tasting note : This wine has intense and fine scents, with ripe fruits and flower notes. The mouth is ample and well-balanced.

Ageing potentiel : Between 5 and 15 years

Serving temperature : 14°C-16°C

Wine pairing : This wine perfectly complements with red meats, game and fine cheeses.