



## DESCRIPTION

The colour is rather deep, its nose powerful and verging on candied fruit and spices when maturing. It has good structure in the mouth, without hardness. A good Corton must have "gras" (a velvety texture) to counterbalance tannin and acidity. On the palette, it recalls the candied fruit present in the nose. Very long and persistent, it ends on a very complex note.

## VINIFICATION

Maceration and vinification take 2 to 3 weeks. Indigenous yeasts are used and it takes place under controlled temperatures. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be at the expense of the finesse and typical character of the wine.

## ADDITIONAL INFORMATION

Grape variety: Pinot Noir  
Brand: Joseph Drouhin  
Country: France  
Region: Côte de Beaune  
Area: Bourgogne  
Color: Red  
Category: Wine  
Flavor profile: Powerful, Rich, Full Bodied