

JOSEPH DROUHIN, CORTON



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
Alcohol percentage: 13.5