



Corton Grand Cru CLOS MONOGRAMME

An outstanding Grand Cru in a superbe 2014 vintage. Keep it for that special moment !

AT A GLANCE

TASTING NOTES

This Corton Grand Cru displays a great deep red color with purple hues. Very intense nose (raspberry, peony, tobacco). Mouth is very open and with a solid texture, yet still soft. Velvety tannins mingle very nicely with the oak, bringing a lovely texture and complexity. A deep wine that will age beautifully with time.

WINE & FOOD PAIRING

The structure of this Grand Cru from Corton allows it to play on a wide range of cuisines, from earthy home-made stews to nice red meats slowly cooked in a wine sauce or BBQ grilled. Will do well on strong cheese too.

SERVICE

Serve between 15 and 17°C. Cellar for 10 years or more, or enjoy in its prime with typical fruit and Burgundy Pinot Noir delicacy.



KNOW HOW

TERROIR

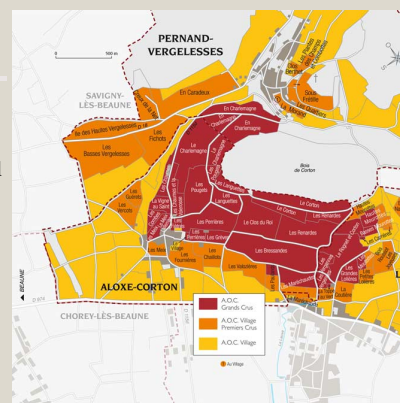
Surface: 1,20 ha
Situation: On the east side of the Corton hill
South-East facing slope
Mainly limestone soil
Average age of the vines: 20 to 30 years

VINIFICATION

Hand harvested in small 20 kg baskets
Fermentation: natural yeast in wooden-barrel oak for 20 to 25 days
Minimum intervention

AGEING

In 2281 oak barrels (25% new oak) from several forests (Tronçais, Jura) for extra complexity
Ageing time : 14 to 16 months.
Full Malolactic fermentation
No filtration before bottling



TECHNICAL DATA

Region: Burgundy
Sub region: Côte de Beaune
Appellation: Corton Grand Cru
Climat: Clos Monogramme

Colors: red wine
Alc.: 13.5%
Vintage: 2014
Available in: 75 cl and 150 bottle

PIERRE LEGRAND: THE TERROIR EXPERT

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