

HENRI PION

Corton Grand Cru

Les Chaumes

Vintage: 2014

300 bottles produced

Varietal: 100% Pinot Noir

AOC Corton Grand Cru

[Côte de Beaune]

Burgundy, France



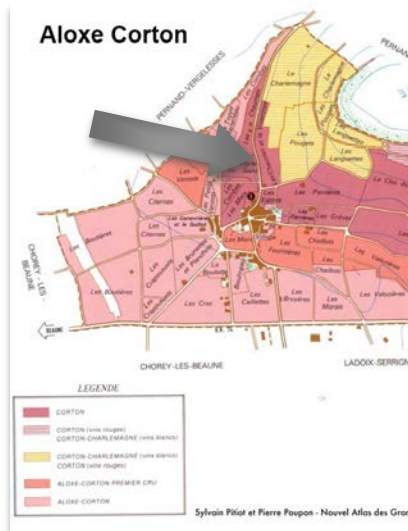
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CORTON is both the only red *grand cru* on the Côte de Beaune and the most accessibly priced in Burgundy. The famous Corton Hill has a unique soil composition that is found nowhere else in the region. Just like the famous white *grand cru* of Corton-Charlemagne, this wine comes from vines located to the south of the hill, with the AOC covering 100.5 hectares, 98% of which are red.



PRODUCTION AREA: The *climat* of Les Chaumes is located to the south of this famous hill of *grand crus*, right beside the vines of Corton-Charlemagne, and planted on a small slope that conveniently faces full south.

harvested, destalked, and aged in French oak for 18 months. No fining, light filtering, and low sulfuring.

TASTING NOTES: A ruby-garnet color, the nose reveals aromas of fresh red berries with a touch of spice. In the mouth, it is broad and sun-drenched, with the delicate patina of age. An intense wine with good body and incredible length, promising some lovely memories!

KEEPING POTENTIAL: Can be enjoyed after 5-7 years, but can be kept for up to 15.

SERVING TEMPERATURE: 16-18°C