

Méo-Camuxet

CORTON CLOS ROGNET

TASTING

In our cellars, Corton represents silkiness, smoothness and authority. Its vines produce a robust wine with astonishing ageing capacity. It is always very mature and therefore offers us sweet aromas and a well-rounded texture; its structure is sometimes pronounced in the finish. Even if this wine may appear to be generous, it nevertheless commands respect.

AGEING

This wine's capacity to age is astonishing and its longevity sometimes surpasses that of the grands crus of the Côte de Nuits. The effect of the old vines, no doubt. It's often one of the last wines to be drunk in any given vintage.

MATURING

Its development is slow, and right up until the moment it is bottled, the wine seems massive and not very expressive. It has a distinct preference for casks of Bertranges oak, which give it more softness, and it requires very little intervention.

VINIFICATION

Corton is a wine which should be vinified with very little intervention; the concentration and the structure come naturally through a slow fermentation, and usually all you need to do is. Go along with it ?

VINES

The vines are in perfect harmony with the stones: venerable... They were planted in the 20's with a selection which matures very early and which produces small cylindrical grapes, which could illustrate the chapter on Pinot fin in a viticultural text-book.

SITUATION

Perhaps the prettiest vineyard of the estate: oriented directly east, on the magic hill of Corton, in the northern part of the appellation in Ladoix-Serrigny, Clos Rognet is still surrounded by its old walls, whose charm is enhanced by the small size of the vineyard plot: just over one acre. The soil is of average depth, and fairly light in structure.

