



# Corton Pougets Grand Cru

## 2013 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.49

### Total Acidity

5.47 g/l

### Drinking Window

2024 - 2033

### Tasting Guide



### Tasting note printed

27/07/2024

### Winemaker Notes

This wine has incredible depth and generosity, rich fruit and powerful structure that will develop breath-taking complexity with age.

### Vineyard

Louis Jadot purchased this great vineyard in 1914; it faces south and consistently produces wines with incredible depth and generosity.

### Winemaking

This wine is fermented in vats for 3-4 weeks and then aged 18-20 months in oak barrels before bottling.

### Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested.

Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

### Food match

Grilled and Roasted Red Meats

Feathered Game

