

CORTON GRAND CRU "CLOS DES MARÉCHAUTES" MONOPOLE - DOMAINE DU PAVILLON



Côte de Beaune

100 % Pinot Noir

AOC Grand Cru

The vineyard:

0.54 ha (1.3 acre) plot
 Average age: 40 to 50 years
 Brown limestone soil
 overlying very clayey scree

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vattng: 20 to 28 years

Ageing:

Oak barrels 100%
 40 to 50 % new oak
 14 to 18 months

This wine is a Domaine du Pavillon "monopole". It has the extremely rare distinction of possessing 2 different levels of appellation within the same 2 ha (5 acres) vineyard. "En Mareschaut" is derived from the Old French term "maresche" (marsh). The lower parts of Aloxé-Corton and Ladoix-Serrigny were marshy due to their proximity to the Lauve spring. Major drainage work was undertaken to dry up the land and make it suitable for planting vines. This grapes in this vineyard tend ripen early.

Tasting notes

Our Corton Grand Cru Clos des Maréchautes features well-balanced notes of vanilla and toast on the nose with nuances of raspberry. Starts off very round, rich and powerful, a harmonious combination of richness and the finesse of the terroir. The tannins are dense, mature and round. Very nice volume and length on the palate.

Food/wine pairing

Serve with red meats and game, dishes prepared with wine, and delicate cheeses.

Serving and cellaring

Serve between 15 and 16°C. (59°F - 61°F)
 This wine may be laid down for 7 to 10 years or more.

