



PIERRE ANDRÉ
AU CHÂTEAU DE CORTON ANDRÉ



BOURGOGNE PINOT NOIR 2008



Terroir

This cuvée is issued from a blending of Pinot Noir from various Burgundian origins, mainly from villages of the Côte de Beaune (Aloxe-Corton, Ladoix, Savigny and Beaune).

Soils are all argilo-limestones with a dominant of clayey marl because located in the Côte de Beaune. The plots of land are rather situated at the bottom of hillside and in plain. Vineyards are on average 40 years old, in other words in full strength of the age!

Grape Variety

100% PINOT NOIR

Bottling

October 2009

Our oenologist's comments

First witness of the very beautiful fruits maturity of this vintage, the wine presents a black-cherry colour, intense and dark. The nose is an explosion of ripe red berries, without excess, and vanilla and licorice. It opens then on peppered notes and softer spices such as the cinnamon.

We can feel this concentration from the attack in mouth where nothing is missing: flesh, body, with velvet and silky tannins. The texture of tannins are in accordance with the acidity which just raises the end of mouth and gives its air side to the wine. Solar, greedy, well balanced but fruity, this wine can already be drunk right now.

Sommelier's advice

This wine will merge very well with a varied buffet of hors d'oeuvre, fine cooked pork meats, as well as on a poultry or a grilled piece of beef. Also think of cheeses, such as a goat of Maconnais.