



PIERRE ANDRÉ  
AU CHÂTEAU DE CORTON ANDRÉ



## CORTON LES RENARDES 2007

### Grand Cru

#### **Terroir**

Corton is the only wine classified in "Grand Cru" along the all Cote de Beaune. On Corton's hill, this Grand Cru is located on the top high of the slope offering a beautiful view on the village of Aloxe-Corton. Within an Eastern exposition, the parcel has a soil which is quite light, on a limestone rock underground and is made of red ferruginous components.

#### **Grape Variety**

100% PINOT NOIR

#### **Bottling**

July 2009

#### **Our oenologist's comments**

The robe of this wine is deep and nicely brilliant with a ruby color. The nose is intense and complex with a large range of aromas such as cherry, red-current, chocolate, toasted bread, pepper and licorice. After a short time in your glass, it develops an explosive nose on a bouquet of fresh red fruits and grilled nut, with a touch of blond tobacco. On the palate, tannins are straight but soft and round. They give a lot of elegance to the wine and the texture is very delicate. All the ageing long, in French oak barrels, this Corton has been concentrating, with a good level of acidity and full of fruit and pleasure. That given, it should age softly and gently in your cellar and could get to its optimal tasting level in the next 8 to 12 years at least.

#### **Sommelier's advice**

This wine can be served with stuffed young partridges, or a hind fillet in a pastry case. Cheeses to accompany will be rather such as Époisses, dry Goat or some other powerful cheeses.