



MAISON
Albert Brenot

DEPUIS 1849



The terroirs of La montagne des Corton have the astonishing ability to produce structured wines that are perfect for aging.



Pinot Noir



Manual harvest and grapes are sorted out.



Maturation in oak barrels in our cellar.



The gentle slope is reddish and gravelly, with brown limestone, rich with marl with a high potassium content.

TASTING

This Corton presents itself with a deep purple and dark red velvet appearance. Its broad bouquet expresses toasted notes of roast coffee underneath fruit-driven aromas (blueberries, currants, kirsch) evolving toward underbrush, leather, pepper and liquorice. It is powerful, full-flavored on the palate and structured.



Temperature of service: 16 to 18°C.



Firm and frank, powerful and full-bodied, this Corton will unquestionably pair well with a duck à l'orange, dark meats in sauce, hare stew, deer medallions and ripened cheeses.