



MAISON
Albert Brenot

DEPUIS 1849



The only red Grand Cru of the Côte de Beaune. The vineyard is located between two villages: Ladoix and Aloxe-Corton. Our Corton Maréchaudes is an old vineyard of about one hectare just below "les Bressandes", up the village of Ladoix-Serrigny.



Pinot noir



Manual harvest Controlled temperature fermentation is done in our winery.



Maturation in oak barrels for 18 months with 20% new oak barrels



This very old vine of our estate (more than 65 years) is characterised by a clayey and calcareous soil.

TASTING

This is a complex wine that is characterized by great finesse. Its brilliant ruby colour is followed by an expressive nose of red fruits and some fine spices.

The palate is lively and wild. It reveals the blackcurrant, the gooseberry, blackberry and cherry. The tannins are firm but melted and never aggressive. This wine is powerful and subtle; beautifully made, right and classic. The greatness of the soil of this Grand Cru imposes itself through its persistence in the mouth that goes up with finesse, complexity



To drink now or to keep 10-15 years.
Temperature of service: 15-16°C



A very large choice of dishes (white or red meats, poultry's, game and cheeses) will be able to adapt to this high-class wine according to the age of this bottle.