

GRANDS VINS DE BOURGOGNE

RAVAUT

— PIERRE —



CORTON-CHARLEMAGNE GRAND CRU

GRAPE VARIETY:

100% CHARDONNAY

VINIFICATION:

Manual harvest with selective sorting.
Direct pressing, settling in stainless steel vats then alcoholic fermentation between 15° and 18° C.

AGEING:

The wine is aged in French oak barrels (made by local coopers), for 10 months. Malolactic fermentation, then fining, if necessary, before bottling.

TASTING NOTES:

Aromas of pear, dried fruits and fresh almonds. Bold and powerful on the palate. A wine to be drunk between 5 and 20 years old.

TERROIR:

Limestone, white marl. Planted at the top of the hill of Corton, above Ladoix. East-north-eastern exposure. Terroir on a steep slope.

PRODUCTION:

900 bottles



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