

# Corton-Bressandes Grand Cru 2018



## BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 47 hectare property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

## TERROIR & VINTAGE NOTES

The Corton is the sole red Grand Cru of Cote de Beaune and Corton Bressandes is one of the most famous Corton Crus within this appellation with exposures ranging from East to South.

## WINEMAKING & AGING

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## TASTING NOTES

A very nice ruby/purple robe. Intense aromas of black cherry. Very rich in the mouth with delicate expression of dark berry fruits. The texture is pure and elegant, with very fine tannins and a beautiful structure. To be served at around 60–62°F with roasted meat, all games and all kind of cheeses.



## ORIGIN

Corton Bressandes AOC, Burgundy, France

## GRAPE VARIETIES

100% Pinot Noir

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

## WINEMAKER

Dominique Antonin



750ML

