

# Corton Clos du Roy Grand Cru 2020



## BACKGROUND

When Antonin Guyon started out in the 1960s, he had but a few small parcels of land in Gevrey and Meursault—not an uncommon footing to have in the fragmented tapestry of Burgundy. But today, thanks in part to his forward-thinking sons Dominique and Michel, the domaine has evolved into one of the most prestigious in the Côte d’Or, with day-to-day operations helmed by Dominique and his daughter, Hombeline. Based in Savigny-lès-Beaune, the family’s vineyard properties stretch around the hill of Corton, north to Gevrey, south to Meursault, west to the Hautes Côtes de Nuits and east to Chorey-lès-Beaune. Their wines represent 15 different appellations, including an exceptional range of Premier and Grands Crus and covering many renowned cru villages, giving Domaine Antonin Guyon the depth of a traditional négociant, with estate-produced wines that represent a variety of quality tiers and price points.

## TERROIR & VINTAGE NOTES

The Clos du Roy parcel is located near the top of the Corton hill facing due east. The soils here are clay and limestone.

## WINEMAKING & AGING

Grapes are hand-harvested and then carried in small wooden boxes to the cellars where they are sorted. Fermentation takes place for 20 days in open wooden vats at controlled temperature, with punching down. Aging takes place in oak barrels, 50% of which are new; estate bottling after 18 months.

## TASTING NOTES

Ruby robe with aromas of black cherry and blackcurrant. Very rich in the mouth, very concentrated and really harmonious. Elegant, pure and complex, with very fine tannins and a beautiful structure.



## ORIGIN

Corton Grand Cru AOC, Burgundy, France

## GRAPE VARIETIES

100% Pinot Noir

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

## WINEMAKER

Dominique Antonin



750ML

