



CORTON Grand Cru

Les Renards



Domaine Gille Corton Grand Cru *Les Renards*, after 6 days of cold maceration fermentation, the alcoholic fermentation starts naturally without external yeast addition, or temperature control. Maturation lasts **18 months** in fine texture, medium toasted, oak barrels (1/3 new barrels).

TERROIR

Location: *Les Renards* translates as 'foxy' describing animal flavors presented in the wine. *Les Renards* is higher in elevation on the eastern slopes of the Montagne de Corton hill. The terroir is characterized by pebbly marlstone soils, rich in iron, with a south-east orientation

Vineyard: Old vines 50 y.o. - 10 000 vines/hectare – yield: 35hl/ha

Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 12°C and 16°C (54°F – 64°F)

Colour: Intense deep red

Nose: Deep scents of dark cherries and spice.

Mouth: Fruity when young with violets and forest berries. *Les Renards* delivers its full potential and complexity after aging for at least decade. Age reveals notes of leather and earth. Experience a unique experience of delicacy and power, lingering long after your last sip.

Potential: 30 years

PARING

Share this unique Burgundy red with friends on its own. Or enjoy it with grilled meats. It is also an elegant complement to delicate Asian foods like beef satay and chop suey.

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|----------------|-------------------------------------|
| ✓ Alcohol: | 13.5% |
| ✓ Soil: | Clay and limestone. |
| ✓ Grapes: | 100% Pinot Noir |
| ✓ Appellation: | Corton Grand Cru Les Renards |

AWARDS

Corton Grand Cru 2017

Decanter WA 2020 **SILVER 91**

Corton Grand Cru 2018

Decanter WA 2022 **GOLD 95**



Domaine GILLE

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