VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

À CHOREY-LÈS-BEAUNE, CÔTE D'OR, FRANCE

CORTON GRAND CRU 'LE ROGNET'

Surface area	0.34 hectare
Variety	Pinot Noir
Year of planting	1984
Exposition	directly south-east
Altitude	270 metres
Terroirs	reddish and pebbly soil, brown limestone and rich in marl
Harvest	manual
Vinification	Pre-fermentation cold maceration. About twenty days of vatting, with light punching down and pumping over. Wild yeast.
Maturation	12 months in barrels, then 3 to 4 months in tanks. About 25–30% new barrels, depending on the year

Tasting

ROBE

deep, dark purple, a wine of impressive colour

NOSE

expresses itself through aromas of ripe black fruits, evolving towards animal notes after a few years in the cellar.

PALATE

of remarkable aromatic power and complexity. A wine designed for ageing, it offers wonderful intensity, while maintaining all its finesse and elegance. Just what we expect from a grand cru de Bourgogne; a convincing, characterful wine

Service

LAYING DOWN

5–25 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

this powerful wine calls for equally powerful dishes, such as feathered or furred game, and other meat – roasted or in a sauce, as well as strong rind-washed or blue cheese

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