



DOMAINE ARNOUX  
*Vignerons*

## 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 15–20% 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