



# Corton-Pougets Grand Cru

## 2014 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.5

### Total Acidity

6.36 g/l

### Drinking Window

2025 - 2034

### Tasting Guide



### Tasting note printed

23/01/2025

### Winemaker Notes

This wine has incredible depth and generosity, rich fruit and powerful structure that will develop breath-taking complexity with age.

### Vineyard

Louis Jadot purchased this great vineyard in 1914; it faces south and consistently produces wines with incredible depth and generosity.

### Winemaking

This wine is fermented in vats for 3-4 weeks and then aged 18-20 months in oak barrels before bottling.

### Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

### Food match

Grilled and Roasted Red Meats

Feathered Game

