



Domaine Taupenot-Merme Corton Rognet Grand Cru NV

WINE DESCRIPTION

Hand harvested in small crates.

The aging potential of this wine is 15 to 20 years in great vintages.

If you prefer young wines, keep 2 to 3 years for intense red fruits and after 6 to 8 years if you prefer melted tannins and greater complexity of aromas.

TASTING NOTES

Dark color. Exploding aromas of black currant and cherries when young, turn to truffle and leather when aged. Solid structure with firm and elegant tannins and a lively acidity.

FOOD PAIRING

This fine & powerful wine will highlight meats (roasted or with a sauce), game and most cheese (except if very powerful)

A young wine should be served at about 55-60 degrees.

An older wine should be served at about 60-65 degrees.

NO
IMAGE
AVAILABLE

VINEYARD & PRODUCTION INFO

Vineyard name:	Corton & Le Rognet
Vineyard size:	1 acres
Soil composition:	Calcareous and Clay
Vines/acre:	22000
Year vineyard planted:	1987

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks (thermo regulated)
Length of alcoholic fermentation:	18 - 23 days
Maceration technique:	Racking and Pumpovers
Type of aging container:	Barrels
Size of aging container:	228L
Age of aging container:	40-50% New
Type of oak:	French
Length of aging before bottling:	15 - 18 months

PRODUCER PROFILE

Estate owned by: the Taupenot Family

Winemaker: Romain Taupenot

Region: Burgundy

Country: France