

grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

▪ Vinification

In the winery, hands are busy at work around the sorting table, removing any grapes affected by potential foes of the vine such as botrytis cinerea fungus, downy mildew, powdery mildew, hail, or scalding etc. De-stemmed grapes and whole clusters are stacked in stainless steel vats or wooden casks. We don't like to interfere too much in the wine-cellar; we prefer nature to take its course and produce its own vintage. It is a time where we need our senses to be fully alert: we listen, observe, feel, touch and taste this organic matter during its transformation. After about a week of maceration, the fermentation process begins. At the beginning, we prefer to do "punching of the cap" to gently extract the liquids, and at the end of fermentation; we perform pumping over to adjust the tannin structure of the wine. The wine is then drawn off and some of the pressed grapes are added to this juice. Once assembled, the *cuvée* is placed in French oak barrels.

▪ Ageing

During the ageing, which refers to the progression of wine between fermentation and bottling, the wine is allowed to rest so it can undergo processes of fining, stretching and harmonisation. This long storage period in oak casks bestows the wine with a greater degree of complexity and depth in terms of its structure. We take great care in the choice of our casks, we use wood from the forests of Allier and the Vosges. This **Corton Grand Cru Le Rognet**, is designed to be kept for many years, it is aged between 16 at 18 months in 70% new wood casks (228L Burgundian tuns).

• Wine tasting



Corton Grand Cru Rognet is a wine here hints of violet, blueberries, blackberries and blackcurrant meet with liquorice and pepper spices. It possesses a velvety, complex structure and impressive persistency. Can be aged for a surprisingly long time.

Accompaniments: Terrine of venison *forestière*, simmered venison with chestnuts, quail with prunes and potatoes, rich deer steak in a cream sauce...

Temperature of service : 14 °C