



- **A little bit of history...**

At the heart of the hillside, the parcel **Les Renardes** flourishes on the southeastern flank of the commune of Aloxe-Corton. There are two hypotheses to explain the meaning of the name **Renardes** (which literally means vixens): the presence of numerous dens of foxes living in the area or the name of the *climat's*\* owners.

\* In Burgundy, vineyard sites are called "*climats*"

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

**Grape variety** : Pinot noir

**Area** : 64 ares 60

**Age of vines** : Between 60 and 65 years

**Yield** : 30 at 35 hl/ha

**Soil** : Shallow soil, with a clayey texture and moderate stone content, which came about from the weathering of oolitic and bioclastic limestones (skeleton remains of living organisms) from the formation of limestone deposits in Ladoix. These limestone deposits split into slabs a few centimetres thick, allowing the roots to penetrate the soil more deeply.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and light through their foliage. When the grapes have attained their optimal balance and maturity, the

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 temperature-controlled stainless steel vat. 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, Vosges and Tronçais. This **Corton Grand Cru Les Renardes**, 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 Les Renardes** is certainly the least tame of the Corton wines. On the nose, it is rich in aromas of blueberry, redcurrant, black pepper, liquorice and even has an animal subtlety. Its mouth is powerful, deep and frank. A racy wine with just the right balance that can be kept for a good many years.

**Accompaniments:** Roasted pheasant, *hare à the royale*, ragout of venison cooked in red wine, civet of boar with cranberries, *Saint-Nectaire* cheese...

**Temperature of service :** 14 °C