



CORTON
« CLOS DU ROI »
GRAND CRU
2017



FR-BIO-01
Agriculture France

Guy de Maupassant had a taste for good wine, and often gave the characters in his novels the finest bottles to drink. In *Bel-Ami*, for example, “Duroy had found the Corton to his liking, and let his glass be filled every time. A delicious liveliness stole over him, a warm cheerfulness, that mounted from the stomach to the head, flowed through his limbs and penetrated him throughout. He felt himself wrapped in perfect comfort of life and thought, body and soul.”

HISTORY

The name Corton comes from the Latin *Curtis Othonis*, Otho’s domain. This Roman emperor refused to allow this fine vineyard to be harvested by anyone else. Since then, many sovereigns have been fascinated by Corton. Charlemagne gave his name to the white Grand Cru which appeased his wife by avoiding undignified red wine stains on his long white beard. The Dukes of Burgundy sought out the best plot for their enclosure, honouring the table of the Capetian line from the 11th century, then the Valois line in the 14th and 15th centuries.

The Valois dukes were known as the grand dukes of the west, the princes of the best wines in Christendom. Philippe the Hardy, Jean the Fearless, Philippe the Good and Charles the Bold link Corton to the flamboyant days of the Order of the Golden Fleece. On Charles’s death, Louis XI confiscated the enclosure, which remained as the Clos du Roi (king’s enclosure) until the French Revolution three centuries later.

The royal vineyard, which had been well maintained under the Dukes of Burgundy, declined through lack of care. In 1603 it passed to Burgundy nobles under a cense, a sort of perpetual leasehold close to true ownership. Over the next fifty years 30 ouvrées, (a little over 1 hectare, an ouvrée being an old land measure representing the amount of vines harvested by one worker in a single day), were uprooted and de-stoned, then replanted with good vines. Under the Revolution, the Clos du Roi was divided into seven lots of fifteen ouvrées, and auctioned off for an exorbitant price, one and a half times that of the neighbouring Corton-Charlemagne. The Clos du Roi was almost completely renewed during the first half of the 19th century. In 1931 a decree granted the right to use the Corton name for the entire Clos du Roi climat, and in 1936 it was declared a Grand Cru under the Appellations d’Origine Contrôlée system.

OUR PARCEL

CORTON CLOS DU ROI

Surface: 0,497 ha

Geographical situation: parcel on steepish slope.

Exposure: East-facing.

Plantings: 1951/1952

Grape variety: 100% Pinot Noir

Soil and subsoil: red, clayey, rich in iron. Pebbly, slightly calcareous.

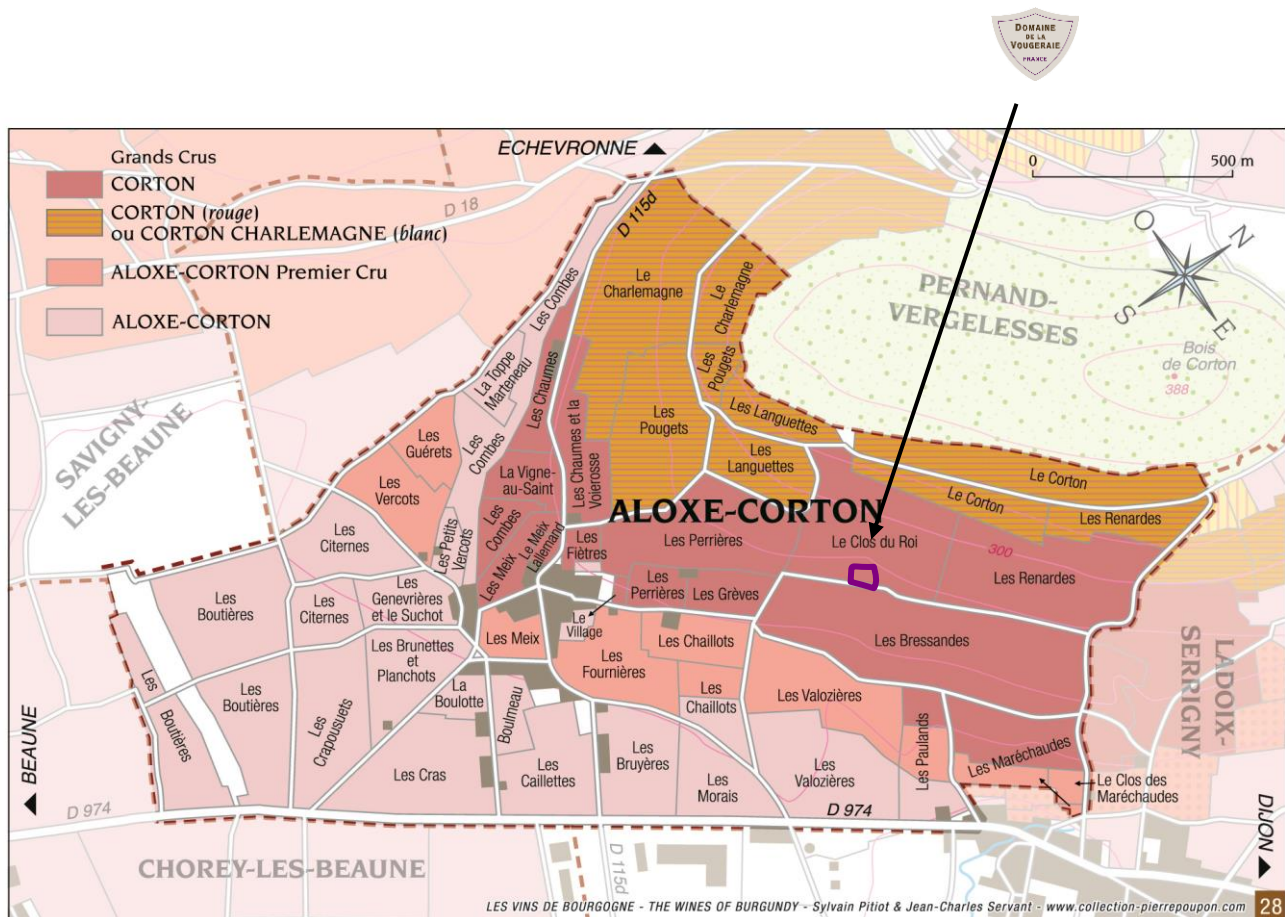
Planting density: 10 000 vines/ha

Rootstock: massal selection only.

Organic agriculture. Received official approval ECOCERT® in 1999.

Training style: Guyot

Vineyard news: Ullage planted out in autumn. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



HARVEST

Harvest date: September 5th, 2017. (root day)

Hand-sorted in the vineyard and on arrival in the winery.

Yield: 34 hl/ha

VINIFICATION

44% of whole grapes, not crushed and vatted by gravity.

No yeast addition.

Maceration: pre-fermentation, cold (12-15°C) for 5 days.

Length of maceration: 23 days.

Cap-punched once a day until mid-fermentation and a light pumping-over until the end of vatting time.

Pressing with the vertical press.

AGEING

Length: 16 months + 1 month on stainlesssteel tank

Type: in oak barrels.

Percentage of new barrels: 42 %

Toasting: long and slow.

Source of wood: Tronçais, Cîteaux

All barrels racked.

Light and soft filtration. No fining.

BOTTLING

By gravity.

February 5th and 12th, 2019. (root and fruit days)

Limited to 2041 bottles, 66 magnums.