



DOMAINE
JEAN-BAPTISTE
BOUDIER

CORTON GRAND CRU "LES RENARDES"



Appellation

Corton Les Renardes Grand Cru

Specific area

The origin of the toponym of Corton "Les Renardes" may be linked to the frequent presence of foxes in the vineyards at the beginning of the last century, or it may be a family name that is very common in Burgundy.

Grape variety

Pinot Noir

Terroir

- Exposure: south-east
- Soil: shallow soil of brown limestone over clayey scree
- Geological subsoil: Middle Jurassic Ladoix limestone
- Location: mid-hillside, steep slope
- Elevation: 280 to 320 metres

Vineyard

Year of planting: 1950-1957-1961 (one third each)

Area cultivated

0.48 Ha

Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table.

Vatting / Maturing

Vatting: infusion for 12 to 14 days with part of the grapes in whole bunches. Fermented with yeasts indigenous to the terroir.

Aged in French oak barrels, 15% to 25% of which are new, for 14 to 20 months. No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

This red Burgundy Grand Cru reveals aromas of bright red fruit, reminiscent of cherry and raspberry, which blend harmoniously with more complex notes of undergrowth and musk. Over time, subtle hints of sweet spices enrich the aromatic bouquet, creating a striking depth of scent. On the palate, the balance between power and delicacy is remarkable. The wine's freshness and finesse underpin its silky texture and the persistence of its flavours seems to stretch on forever, thereby revealing another taste dimension. A wine of rare elegance with outstanding ageing potential.

Domaine Jean-Baptiste Boudier

1 Rue de Pralot, 21420 - Pernand-Vergelesses - domaine@jb-boudier.com