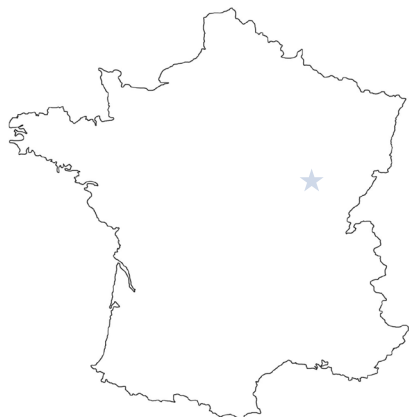




## MAISON PASCAL CLEMENT



### CORTON RENARDES GRAND CRU 2013

**PASCAL CLEMENT** || Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négociant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with friends across several appellations, personally selecting and tending the plots he chooses to work with.

**BURGUNDY** || Running a thin line from Auxerre in the north to Lyon in the south, the vineyards of Burgundy are revered, idolized and worshipped, especially those that fall in the Côte d'Or, or “Golden Slopes.” There are thousands of small-scale growers, often with only tiny parcels of land - in some cases mere rows - which means most Burgundy producers operate as négociants out of necessity. Wines are classified from regional appellation (AC Bourgogne) up through Premier Cru and Grand Cru vineyards.



### CORTON RENARDES GRAND CRU 2013 ||

**BLEND** | 100% Pinot Noir

**VINEYARDS** | The “Montagne de Corton” brings together the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses, between the Côte des Pierres (south of Côte de Nuits, where vineyards mingle with the Comblanchien stone quarries) and Savigny-lès-Beaune (north of the Côte de Beaune). The vineyards extend between 250 and 330 metres in altitude, forming an amphitheatre found nowhere else in the Côte.

**WINEMAKING** | Aged 18 months in French oak.

**WINEMAKER TASTING NOTES** | Red Cortons are deep crimson, a velvety dark red darkening to magenta. Full-bodied, the bouquet is expressed over fruity (blueberry, gooseberry, kirsch) or flowery (violet) accents, moving toward undergrowth, animals, leather, fur, pepper and liquorice. To the palate, it is powerful and full-bodied, structured, readily expressing its chewy tannins and its body. Firm and forthright, rich, it needs time to develop (4 to 12 years).