

## CORTON HAUTES-MOUROTTES GRAND CRU



Origin: Côte de Beaune

Soil: Clay with chalk sub-soil.

Grape: Pinot noir

Yield: 35 hl / ha. Own vineyard of 0.60 ha producing 2800 bottles per annum.

Tasting notes: Full bouquet, comprising elements of red fruits, *sous-bois* and truffles.

Serving temperature: 17-18°C

Culinary suggestions: Jugged hare. Pheasant with red berries. Wild boar or venison in wild mushroom sauce. Strong cheeses.



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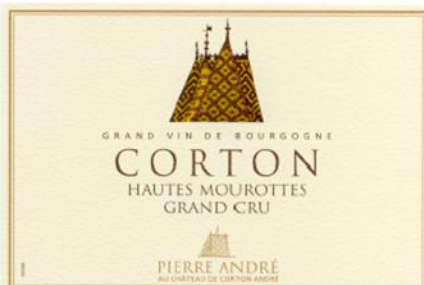
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