

DOMAINE ANTONIN GUYON

CORTON-BRESSANDES GRAND CRU 2013

BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 116 acre property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

APELLATION

Corton Les Bressandes, France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & VINTAGE NOTES

The Corton is the sole red Grand Cru of Côte de Beaune and Corton Bressandes is one of the most famous Corton Crus within this appellation with exposures ranging from East to South. Hand-harvested, the grapes are then carried in small boxes and sorted out upon arrival at the winery. Long fermentation during 20 days in wooden open vats with punching down of the cap and temperature control.

AGEING

Ageing in oak barrels (50% new oak) and estate bottling after 18 months.

TASTING NOTES

A very nice ruby/purple robe. Intense aromas of black cherry. Very rich in the mouth with delicate expression of dark berry fruits. The texture is pure and elegant, with very fine tannins and a beautiful structure. To be served at around 60–62°F with roasted meat, all games and all kinds of cheeses.

WINEMAKER

Dominique Antonin

TECHNICAL DATA

Alcohol
13.5%



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ANTONIN GUYON



90 WINE SPECTATOR
POINTS December 2015

