## **Domaine Michel MALLARD**



## Corton Grand Cru ''Les Maréchaudes''

Country

Growing region

Appellation

Grape variety

Vintage

France

Bourgogne- Côte de Beaune

**AOC CORTON GRAND CRU** 

100% Pinot Noir

2011



Alcohol content

**Tasting Note** 



13%

The wine shows an intense velvet red colour. The nose is deep and harmonious. The palate is well built, with a touch of round sweetness that combines with a hint of pepper. It is a sensual and complete wine that lingers on the palate. The wine ages 16 to 18 months in traditional large oak casks of 228 litres. The oak comes from the well-known regions of Allier and Vosges.

Acidity

**Body** 

**Tannin** 

Alcohol



Food pairing

Red & White meats, Grills.

Serving temperature

At 17°C