

DOMAINE CHANDON DE BRIAILLES CORTON 'LES MARÉCHAUDES' GRAND CRU



100% Pinot Noir. Bright, ruby red color. Aromas of crushed red cherry, plum and warm earth with seductive florals. Dense and somewhat chewy with flavors of black fruit, cedar, tobacco, hints of chocolate and a velvety mouth feel. Elegant and fresh with a soft structure. The finish is long with saline notes. Even if it is tempting to drink it in its 3rd or 4th year, it is preferable to keep it 8 to 15 years. Pair with game meat, beef, aged cheeses and other strongly flavored foods. Biodynamic.

From a genuine *clos* (a walled vineyard) that covers .98 acres in the Corton appellation, Burgundy. Lower mid-slope, under the Corton Bressandes and beside the Corton Vergennes. This is Corton's lowest-lying Grand Cru and takes its name from the *marécage*, or marsh, that could once be found at the base of the slope. The vines were planted in 1974 and 1979. The soil is shallow limestone facing due east and offers early ripening. Fermented with 70-80% full clusters. Fermented with indigenous yeasts. Aged 14-18 months in French oak barrels. Bottled unfiltered and unfiltered.

The Domaine has been owned by the de Nicolay family since 1834. Their cellars lie under the stunningly beautiful Louis XIV Chateau, built in 1704 and surrounded by beautifully designed Le Notre gardens. The estate itself consists of 34 acres just outside Beaune covering 15 different appellations (red and white) mainly in Savigny lès Beaune, Pernand Vergelesses, Volnay and Corton. Claude and Francois de Nicolay are the sister and brother team that manage the estate. Their aim is to achieve as transparent and pure an expression of the terroir as possible. Their cellars lie under the chateau, a jewel of eighteenth-century French architecture. Although owned by the family since 1834, the estate had languished somewhat during the twentieth century. In the 1980s Claude and Francois' mother Nadine decided to revive the domaine. In the 1990s she was joined by Claude, who had trained in viticulture and oenology in Dijon. In 2001 Francois came on board, bringing an unusual mix of business savvy and an enthusiasm for biodynamics. While they share responsibilities, Claude mainly takes care of the cellar, and Francois the vines. Their aim is to achieve as transparent and pure an expression of the terroir as possible.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE CHANDON DE BRIAILLES CORTON 'LES MARÉCHAUDES' GRAND CRU

100% Pinot Noir. Aromas of crushed cherry, plum, warm earth & seductive florals; dense & chewy flavors of black fruit, cedar, tobacco, chocolate; velvety, elegant & fresh with a soft structure; saline notes on the long finish. Biodynamic.

Shelf Talker:

CHANDON DE BRIAILLES 'LES MARÉCHAUDES' GRAND CRU



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