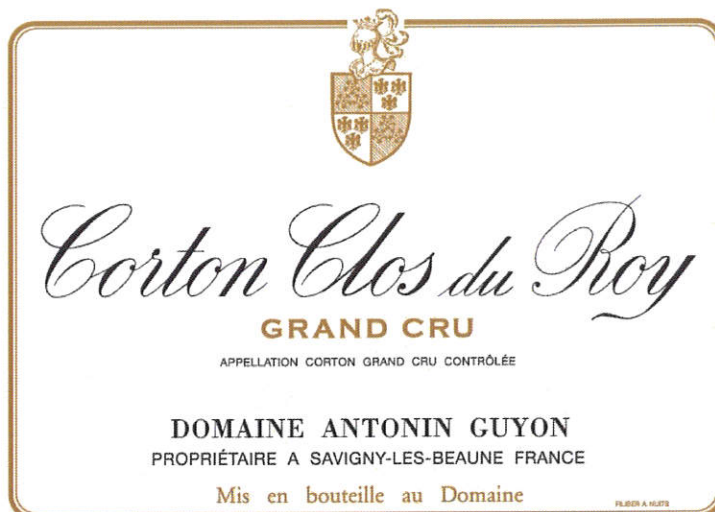




DOMAINE ANTONIN GUYON

PROPRIÉTAIRE
AUX
CORTON - CHARLEMAGNE
CORTON - CLOS DU ROY
CORTON - BRESSANDES
CORTON - RENARDES
- CORTON -
ALOXE-CORTON 1^{er} CRU
CHARMES - CHAMBERTIN
GEVREY - CHAMBERTIN
CHAMBOLLE - MUSIGNY
Clos du Village
VOLNAY CLOS DES CHÊNES
MEURSAULT-CHARMES
PERNAND-VERGELESSES
SAVIGNY - LES - BEAUNE
et BEAUNE
Clos de la Chaume Gaufriot



CORTON CLOS DU ROY Grand Cru

SITUATION

ALOXE-CORTON is located in the Northern part of Côte de Beaune. Its vineyard benefits from exposures ranging from East to South. The CORTON is the sole red Grand Cru of Côte de Beaune and CORTON CLOS DU ROY is one of the most famous Corton.

SURFACE

The Domaine GUYON wine area for CORTON CLOS DU ROY Grand Cru covers almost 0,55 hectare (1.36 acres).

SOIL AND GRAPE VARIETY

Soil : limestone and clay
Grape variety : 100 % Pinot Noir
Age of vines : 50 years old

HARVEST AND VINIFICATION

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.

CHARACTER

Very nice ruby robe, with aromas of black cherry and blackcurrant. Very rich in the mouth, very concentrated and really harmonious. Elegant, pure and complex, with very fine tannins and a beautiful structure. This wine can be kept for 20 years.

SERVICE

To be served at around 17°C with roasted meat, game and most cheeses.