

Domaine Roux Père & Fils

Saint-Aubin 1er Cru Les Cortons

100% Chardonnay

Tasting Notes:

Deriving its name from the prestigious Grand Cru vineyards of the nearby Corton-Charlemagne appellation. Elegant and rich on the palate, this wine boasts aromas of flowers and green almonds, with more complex fragrances – such as beeswax, honey, and cinnamon – developing with age. Roux “Les Cortons” is enjoyable with crustaceans and firm-textured fish.

Vineyards:

Region: Côte de Beaune, Côte d’Or, Burgundy, France
Name: Les Cortons
Size: 3 hectares
Planting Density: 10,000 vines/hectare
Soil Composition: Clay and limestone
Elevation: 300-350 meters
Exposure: Southeastern
Practices: Sustainable

Winemaking:

Harvest

Date: September
Method: Manual

Pre-fermentation

Container: -
Temperature: -
Duration: -

Fermentation

Container: French oak barriques
Temperature: 15-20°C
Duration: 15-20 days
Maceration: -
Malolactic: Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage: New & previously-used French oak barriques
Duration: 12-14 months
Bottle-Aging Duration: 2-4 months

Technical Data:

Alcohol: 13.5%
pH: 3.28
Residual Sugar: < 2.0 grams/liter
Acidity: 3.9 grams/liter
Dry Extract: 20.0 grams/liter

Production Quantity:

14,400 bottles



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OF THE YEAR
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