

DOMAINE ALAIN & RAPHAËL CORCIA Bourgogne 'Les Cortechats' 2021

Provenance: Mercurey, Burgundy

Grape Variety: 100% Pinot Noir

Beef rib steaks, braised lamb, roast pork, mild, soft cheeses or aged versions

Serving:

Temperature: 14-15°C





Vineyard Cultivation:

The estate previously known as Domaine de la Vieille Fontaine, was taken over at the beginning of 2021 by the Corcia family. Alain Corcia is a successful négociant based in Savigny les Beaune, specialising in the marketing of great Burgundy wines for over 35 years. Raphael, the youngest son, is the key driver for the takeover of the domaine and is in charge of both the work in the vineyard and in the cellar. Raphael is bursting onto the scene with the 2021 vintage, showing his skills through reimagining the method of cultivation for these vines through biodynamics.



Vinification:

No use of tractors in the vineyards, it is all done by hand or horses to plough. In the winery, some whole bunches are retained and macerations are long.







Tasting Notes:

Cropped at a derisory 10 hectolitres per hectare, the 2021 Bourgogne Les Cortechats unwinds in the glass with aromas of wild berries, plums, smoked duck, spices and peonies. Medium to full-bodied, fleshy and concentrated, with lively acids and powdery, chalky tannins, it will round out with further élevage. 89-91 pts, William Kelley - Wine Advocate.



Soil Type: Red Clay



Method:

Organic





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