



LOUIS JADOT



Corton Clos Du Roi Grand Cru

Country:	France	Region:	Burgundy
Type:	Red	Varietal:	Pinot Noir
Format:	6 x 750ml		

BC	AB	SK	MB
+738575			
Speculative			

TASTING NOTES

Colour:	Deep garnet colour.
Aroma:	Discreet aromas of ripe black raspberry and forest floor.
Taste:	Subtle cherries, raspberries, orange rind and spicy oak.
Food:	Roasted salmon, roasted chicken, grilled red meat : beef, lamb chops, osso bucco, stew, ragout, bœuf bourguignon, duck, partridge, quail, deer, young wild boar, teppanyaki beef, mashed potatoes with salted butter, Cîteaux, Mont d'Or.

AWARDS & ACCOLADES

2020 ~ 91-94 Points. "Moderate wood influence is present on the ripe aromas of black raspberry, forest floor and discreet menthol nuances. There is excellent volume and mid-palate density to the powerful larger-scaled flavors that exhibit evident muscle on the serious and austere but not really rustic finale. This is pretty much classic Clos du Roi with a potential aging curve to match." - Burghound, Apr/2022

OTHER INFO

The Clos du Roi vineyard is located on the famous Corton hill facing East. It is often called the "red side" of the hill. The vine was planted in 1970. The Clos du Roi is one of the most elegant Grand Cru from Corton. The grapes are always picked up at their appropriate ripeness, which is always important for this appellation. Jadot vinifies and ages this wine in oak barrels for about 15 months before bottling.



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