

Méo-Camuset

CORTON LA VIGNE AU SAINT

TASTING

The "Vigne au Saint" represents the smiling side of the Corton appellation: a wine with depth, but easy-drinking at the same time, and there's a lot of charm. Is that because it faces due south? If the notion of terroir were as easy as that to explain, we'd have heard about it! Anyway, it has charm to spare and conceals with ease its undeniable structure.

AGEING

It is accessible early on, which doesn't mean that it can't be kept for long, as it has all the necessary constituents for ageing (in particular acidity).

MATURING

The wine tends to open up from the beginning and doesn't seem to require a long maturation period. It does well in new casks, particularly of fine-grain oak.

VINIFICATION

Very little intervention for the moment... Why push this wine to its limits if it means bringing out more tannin to the detriment of fruit?

VINES

Pinots fins, planted in 1959-60. The yields are low. The ripening of the grapes is quite slow and for harvesting, you shouldn't go by the due-south orientation: knowing how to take one's time always brings rewards.

SITUATION

This is one of the few red Cortons facing due south, with a magnificent view of Beaune. The plot is a small one (nearly half an acre), with a distinct slope and possessing a lot limestone pebbles and stones, some of which are large, even below the surface. The presence of flints (non-calcareous fossilised sponges) should also be noted.

