



DOMAINE ETIENNE DELARCHE

Corton-Renardes Grand Cru

It's easy to miss the petite hamlet of Pernand-Vergelesses, hiding behind bulk of the noble Corton hill. Yet this Côte de Beaune village, with its impeccable vineyards, is a treasure trove of refined Burgundy wines. For more than three generations, the Delarche family has crafted authentic, earthy and expressive Burgundy in Pernand, much under the radar of the Burgundy cognoscenti. Yet Delarche Burgundy offers a clarity and purity of flavor that is captivating; whites are creamy and concentrated, taking a cue from Corton-Charlemagne, while reds are spicy and refined, seductive from the moment they're bottled yet able to age effortlessly for years.

WINERY: Domaine Etienne Delarche

WINEMAKER: Etienne Delarche

ESTABLISHED: 1940s

REGION: FRANCE • Burgundy • Côte de Beaune • Pernand-Vergelesses

APPELLATION: Corton Renardes AOC

BLEND: 100% Pinot Noir

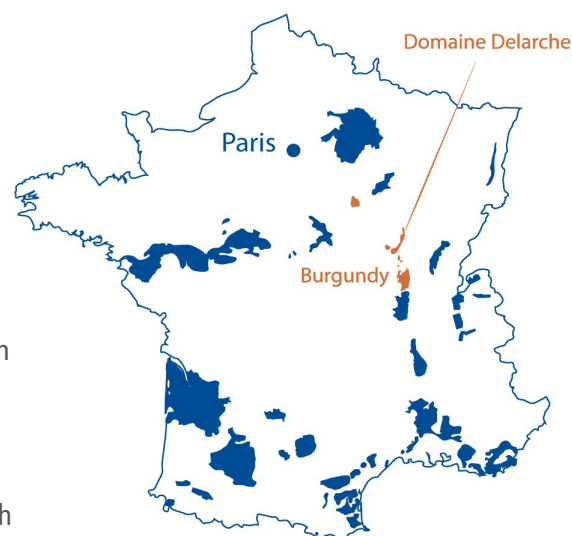
VINEYARDS: Estate vines were planted by winemaker Etienne Delarche's father in 'Renardes,' part of the larger Corton grand cru vineyard. Facing southeast, vines sit at 900 feet in altitude; the slope's stony soils mix brown limestone and iron-rich marl.

AGE OF VINES: 50+ years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older French barrels (30% new) for one year. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black berries, warm earth, licorice, light smoke. Tannic yet balanced; layered. Flavors of blackberry, red plum, licorice; refined minerality.

PAIRING SUGGESTIONS: Charcuterie; grilled pork sausages; French cheese from Burgundy (like Comté)



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