

Jane Eyre,
Corton Grand Cru 2018
Aloxe-Corton, Burgundy, France

Jane Eyre



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre-Renard
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négociant' business at a small winery in Cisse. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

VINEYARDS

Produced from fruit from three parcels on the eastern slopes of the Montagne de Corton hill, within the Corton Grand Cru. 60% from Les Maréchaudes, a tiny walled site on the lower slopes, close to the village of Ladoix-Serrigny. 30% from Les Renardes, located high on the slopes where soils are rich in iron oolite, with the remaining 10% from Les Bressandes, on the mid-slopes below Les Renardes. The eastern slopes are slightly warmer than the western side due to their exposure to early morning sunshine and are richer in marlstone which is well suited to Pinot Noir.

VINTAGE

2018 began with a warm spring and budburst in early April. The entire vintage continued ahead of schedule, with flowering in mid-June followed by a rapid fruit set. Ripening continued at a good pace, with alternating warm temperatures and rainfall during August. The harvest began at the end of August, around two weeks earlier than average. The grapes were in exceptional health and required virtually no sorting. Winemakers across Burgundy were very enthusiastic about the 2018 crop, with the fruit in peak health and the region back to producing good quantities of quality fruit, in comparison to the difficult harvests of recent years.

VINIFICATION

Time in the vineyard and a minimum intervention approach in the winery is the hallmark of Jane Eyre's winemaking style. The grapes from the three parcels of hand-picked, low yielding fruit were fermented together. 40% was left whole bunch (with the main part of the stem removed) with the remainder fully destemmed. The Indigenous yeast fermentation took place in stainless steel tanks where a combination of gentle pump overs and punchdowns were employed as needed. The wine was matured for 13 months in French oak (30% new) before spending two months in tank prior to bottling in December 2019.

TASTING NOTES

This is an intensely aromatic Pinot Noir, spicy and muscular with layers of ripe brambles, plum and strawberry. Richly flavoured with a natural vein of acidity, structured tannins and a lovely weight on the long finish. A beautifully crafted wine.