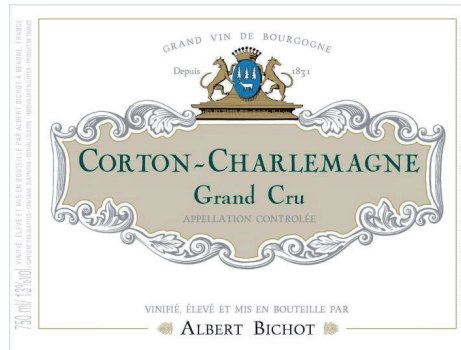


CORTON-CHARLEMAGNE GRAND CRU



Côte de Beaune

100 % Chardonnay

AOC Grand Cru

The vineyard:

Calcareous brown soil overlying
Argovian marls

Vinification:

Handpicked
Oak barrels (60% new oak)
3 weeks to 2 months

Ageing:

In oak barrels 100%
30 % new oak
12 to 15 months

A terroir renowned for its white wines whose power, due in part to its location on the hillside, can showcase finesse, delicacy and purity, on both an aromatic and a gustatory level.

Tasting notes

This Corton-Charlemagne boasts yellow fruit aromas with hints of hazelnut. On the palate, it is ample with a nice minerality. It has a good length with a light touch of wood. Very elegant.

Food/wine pairing

Savour this Grand Cru with shellfish such as lobster, crayfish or crab, fish as well as certain white meats, poultry in cream and blue cheeses.

Serving and cellaring

Serve between 12°C and 14°C (53°F - 57°F)

This wine will reach its potential after several years' ageing. Cellar for 7 to 10 years or more.

