

CORTON CHARLEMAGNE

Grand Cru —



VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: Plots are located mid and down slope. West exposition, on the village of Pernand.

The vines are on the climat en Charlemagne.

SOIL: Mostly limestone and some clay

SURFACE: 0,70 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 3 000 bottles

VINIFICATION

HARVEST: Manual and sorting.

VINIFICATION: Traditional fermentation in oak barrels and 100 % malolactic fermentation.

MATURING: 10 to 12 months in oak barrels, including 30% of new oak.

TASTING

«Beautiful light golden color. A nose of ripe peach, citruses and almonds. A nice balanced oaky touch, some salinity and a good persistence in the mouth.»

FOOD & WINE PARING:

Lobster, langoustines, pan fried sole, or fish in a creamy sauce.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPÉRATURE: 10° - 12°C

