



# CORTON CHARLEMAGNE GRAND CRU

## 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

TASTING NOTES: Beautiful light golden color. A nose of ripe peach, citrus 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 TEMPERATURE : 10-12°C

## 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: 1000 bottles

