

CORTON-CHARLEMAGNE GRAND CRU 2010

Corton-Charlemagne is named after the Holy Roman Emperor Charlemagne, who once owned the hill of Corton that the vineyards now rest.



VINEYARD

It is the largest A.O.C which stretches out three villages: Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny, forming la Butte de Corton. The geological differences and the different exposures permit to produce rich and fat wines with mineral and crystalline overtones. There are two superposed limestone origins from the oxfordien period. The vine roots have to draw the essential elements which give the specific taste of this terroir. Our cuvée is vinified from a few plots located in the three villages.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Limestone

Production area : 71,88 ha

Altitude : 300-350 m

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100% crushed grappes

Finning: yes

18 months (whose 6 months in stainless steel) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Tasting note

Wine of great finesse, its bouquet is complex: mineral fragrances, pear, spices. The attack is fresh and mineral on the palate, structured with a fine length in the mouth. A wine of great class to savor within a few years.

Food pairings

Ideal with foie gras, seafood such as lobster, crayfish, crab but also poultries and veal cooked in white sauce, blue cheeses.

Serving temperature : 12-14°C

