

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 2016



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : In the very heart of the appellation, on the upper part of the hill of Corton above the villages of Pernand Vergelesses and Aloxé Corton

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering. The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification : after a mild pressing, the wines are aged in wooden casks in our XVth century cellars for 12 - 14 months. Moderate use of new oak.

Tasting : Pale gold color. Delicate floral fragrances (lime blossom) mixed with aromas of pale fleshed fruit and wet stone. Complex and concentrated. Tight texture with a very pure fruit. Well integrated acidity and subtle oak note. Generous and lemony finish.

Food pairing : Seafood, foie gras, fish in a creamy sauce, crayfish. Particularly great with a selection of French cheeses (Comté, Epoisses...).