

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 2017



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 Vergelesse and Aloxe Corton

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold color. Delicate floral fragrances (lime blossom) mixed with aromas of pale fleshed fruit and green almond on a hint of vanilla. Complex with a large volume. Tight texture. Deep with a long and slightly salty finish.

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