

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 1997



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 1997 : Harvest took place at the end of September after a late Summer. It was as a whole homogeneous.

Tasting : Beautiful gold colour. Aromas of grilled almonds mixed with toasted brioche and apple jam. Subtle minerality and delicate vanilla note. Well-balanced and generous. Dense with long aftertaste.

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