

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 2004



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 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries. The combination of strictly controlled yields, a good acidity and a meticulous vinification process results in a great vintage for white Burgundy. Aging in casks during 14 months

Tasting : Bright gold colour with emerald tinges. Very pure floral fragrances (acacia) mixed with aromas of citrus fruit and green almond enhanced by a beautiful minerality and a subtle vanilla note. Elegant, well-balanced, powerful with a well-integrated minerality. Dense and well-structured with a long aftertaste.

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