

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 2005



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 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak casks during 14 months.

Tasting : Bright gold colour. Aromas of grilled almond mixed with exotic fruit and honey enhanced by a mineral note and a hint of vanilla. Generous, dense and well-structured. Beautiful aromatic combination on a well-integrated oak note. Good persistence.

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