

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced very pure white wines with beautiful aromas. Aged in oak casks during 12 months.

Tasting : Pale gold colour. Floral fragrances mixed with aromas of green apple and wet stone. Complex and concentrated. Tight texture with a very pure fruit. Well integrated acidity and subtle oak note. Saline and well-balanced finish. Score : 93 Burgundy 2012 - Special Report - Tim Atkin 2014

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