



Comte Senard

CORTON GRAND CRU

100% chardonnay, this unique wine combines the Clos des Meix Grand Cru 's subtlety with the minerality of the Corton Charlemagne Grand Cru.

GRAPE VARIETY

Chardonnay

AREAE & YIELD

46 ares - 2000 bottles

AGE OF THE VINES

25 years

VINIFICATION

Gentle and rapid pressing. Fermentation takes place in oak barrels. SO2 added during bottling.

MATURATION

18 months in oak barrels.
40% of new oak.

AGING

From 3 to 15 years.

TASTING

A silky and complex wine. It delivers aromas of exotix fruits, honey and gingerbread. An unusual chardonnay with a long finish.

FOOD PAIRING

Ideal with strong cheeses.



domainesenard.com

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