

CORTON CHARLEMAGNE GRAND CRU

The most famous of all the white Corton Grands Crus: elegance, finesse, richness, powerful and sensuality. These wines are full-bodied and require ageing to totally reveal all their complexity and delicatness.



Chardonnay

YIELD

800 bottles

VINIFICATION

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

MATURATION

18 months in 350 liter oak barrels. 50% of new oak.

AGING

From 5 to 15 years.

TASTING

Elegance, finesse, richness, powerful. A truly great wine, well-worthy of its appellation.

FOOD PAIRING

Salmon, Scallop, Foie gras, Sweetbread.

