

En Bourgogne depuis 1750

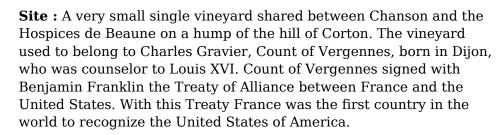


Corton

Corton Vergennes Grand Cru 2016

Grape Variety: Chardonnay

Soil: Clay and limestone covered with stones



The Vintage 2016: After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering. The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification: after a mild pressing, the wines are aged in wooden casks in our XVth century cellars for 12 - 14 months. Moderate use of new oak.

Tasting: Pale gold color with emerald tinges. Floral fragrances mixed with citrus fruit aromas on a hint of minerality. Bright attack. Well-structured and dense with a tight texture. Long and deep aftertaste with a salty finish. Score: 92 Burghound - 17.5 Jancis Robinson

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

