

CHANSON

En Bourgogne depuis 1750



Corton

Corton-Charlemagne Grand Cru 2010



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 2010 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by cold and rainy intervals which early September gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. The white wines are tense with a tight texture underlined by a mineral overlay and an outstanding acidity. Aging in oak during 15 months.

Tasting : Pale gold colour. Floral fragrances mixed with intense aromas of citrus fruit and honey on a hint of spices. Beautiful vanilla note and subtle minerality. Complex and well-structured. A lot of substance and full of energy. Dense and precise texture. Well integrated acidity and subtle oak note. Generous and refreshing finish.

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