CHANSON

En Bourgogne depuis 1750

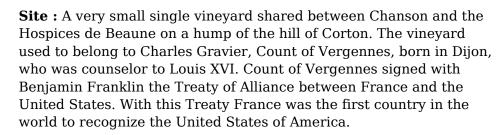


Corton

Corton Vergennes Grand Cru 2018

Grape Variety: Chardonnay

Soil: Clay and limestone covered with stones



The Vintage 2018: After a rainy winter, spring started with a very warm episode in April followed by very cold températures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification: after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting: Pale gold color. Floral fragrances mixed with aromas of yellow orchard fruit (peach, apricot), honey and almond. Delicate hint of minerality. Complex and concentrated. Tight and deep texure. Wellshaped acidity. Delicate oak. Long and elegant finish. Scores: 17+/20 Jancis Robinson - 93/100 Wine Spectator - 92/100 Burghound

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

