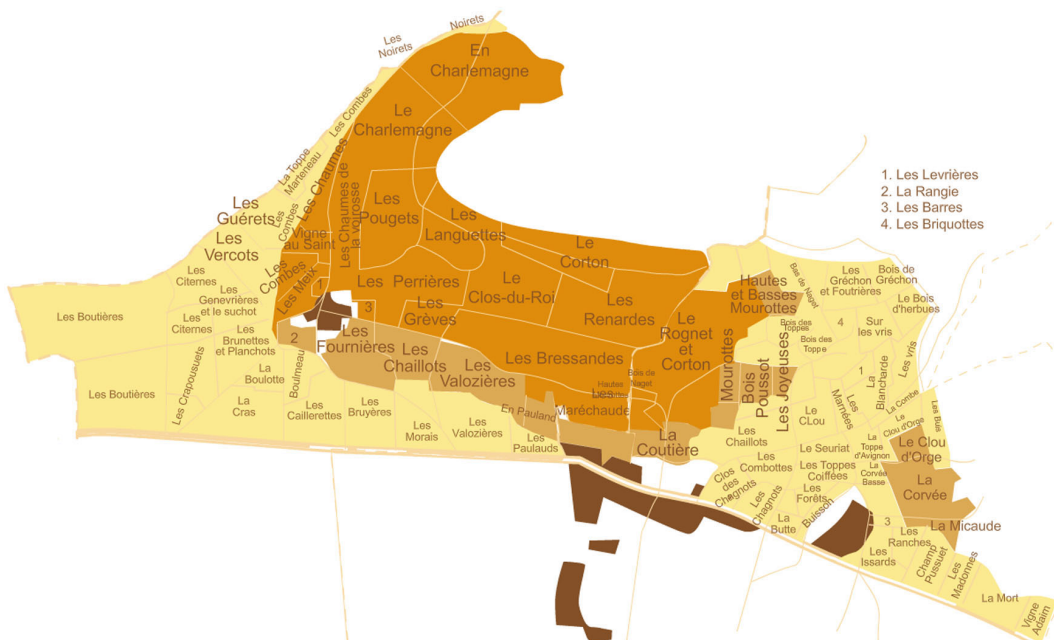


LOUIS JADOT

CHARLEMAGNE



Côte de Beaune
Grand Cru
White
100% Chardonnay



Vineyards situation

The « Corton » are grands crus coming from Aloxe Corton - to the north of Côte de Beaune - located on the famous Corton Hill, South and South-West oriented. More than half of the surface produces grands crus wines which is unusual in Burgundy.

Characteristics

The « Charlemagne Grand Cru » appellation is rarely used and corresponds to the vineyard called « En Charlemagne » (see map). This same vineyard can also produce Corton Charlemagne.

Wine making

The fermentation takes place in oak barrels, after which it is aged in barrels for about 14 months before being bottled.

Winemaker's comments / Gastronomy

Thanks to its exposure, the style of « Le Charlemagne » is very uncommon : rather « lighter ». It perfectly matches fine cuisine with shells, white meat, cream sauces ...

Preservation

This wine can be kept at least 10 years and even more than 30 years in good conditions of temperature and humidity.