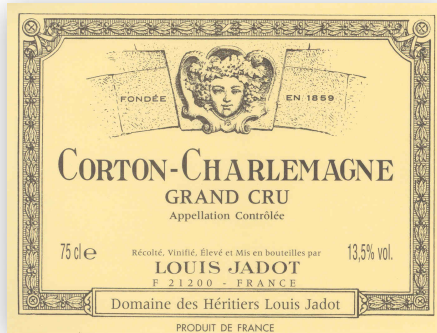


CORTON-CHARLEMAGNE

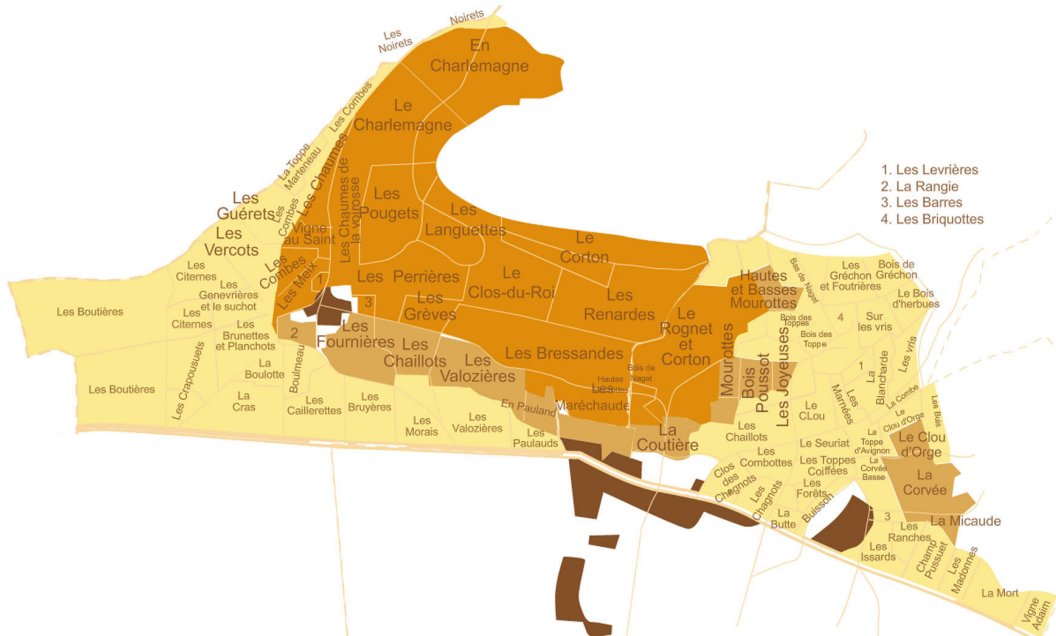


Côte de Beaune

Grand Cru

White

100% Chardonnay grapes



Vineyards situation

The Corton Charlemagne Grand Cru appellation is shared by the two villages Aloxe Corton and Pernand Vergelesses in the Northern part of the Côte de Beaune.

The village of Aloxe-Corton has the rare ability having over half its area covered in Grand Cru vineyards.

It has an exposure ranging from east to south and southwest.

Characteristics

This vineyard is one of the oldest owned by Louis Jadot since the XIX century. This wine is recognized as one of the best white wines produced in the world.

Wine making

The fermentation takes place in oak barrels, after which they are aged in barrel for 18 months before being bottled.

Winemaker's comments / Gastronomy

Corton Charlemagne is powerful, rich, and minerally with an intense flavour of fruits and flowers and spicy aromas of pepper and cinnamon.

It goes very well with haute cuisine, fish and shellfish, white meat and poultry with cream sauces.

Preservation

Ageing this wine is very important: 10 to 20 years, depending of the vintage and conditions of conservation (humidity, temperature).