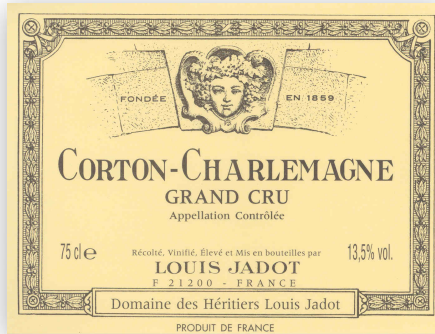


CORTON-CHARLEMAGNE

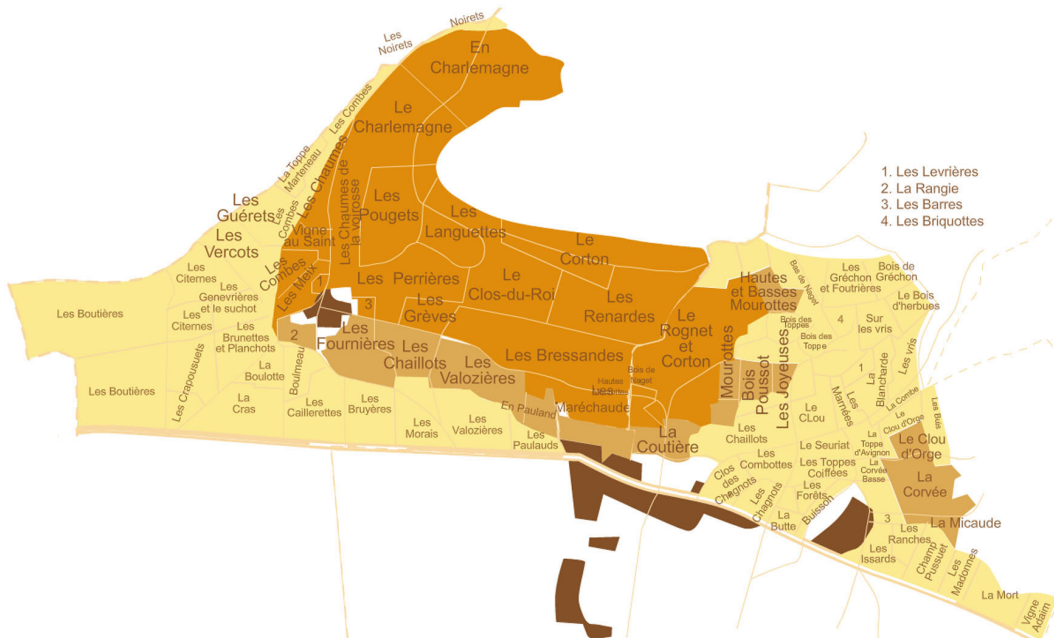


Côte de Beaune

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 of having over half of its area covered by Grand Cru vineyards.

The exposure ranges from east to south and southwest.

Characteristics

This vineyard is one of the oldest owned by Louis Jadot since the XIXth century. It is located in the very heart of the appellation (next to the Corton Pougets) which then expanded after 1966. Originally, it was the only place to be allowed to bear the Corton-Charlemagne appellation.

This vineyard is ideally South oriented.

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 mineral 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).