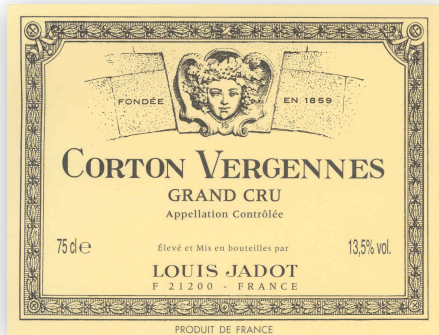


CORTON VERGENNES



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 commune of Aloxe-Corton has the unusual distinction of having over half its area covered in Grand Cru vineyards.

Characteristics

Corton Vergennes is at the opposite of the Corton Charlemagne vineyard. Soil is stony and rock is very near the surface. It is well drained and get overheated easily.

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

This site yields a wine of sumptuous brilliance. In the mouth, the wine is very powerful, round and complex developing a wide range of aromas from white flowers to white fruits, cinnamon, pepper...It has the structure of a great wine.

It will perfectly match with haute cuisine like white meat in sauce, poached fishes or in sauce, shellfish. Not too strong cheeses will be perfect too.

Preservation

It will easily age 10-15 years and much longer depending on the vintage and cellaring conditions.