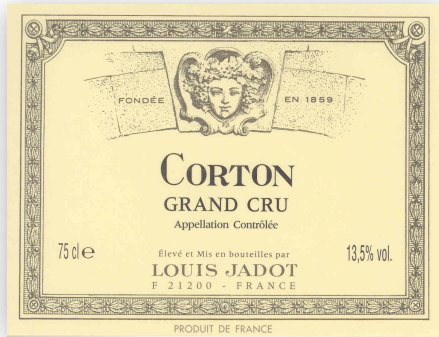


CORTON

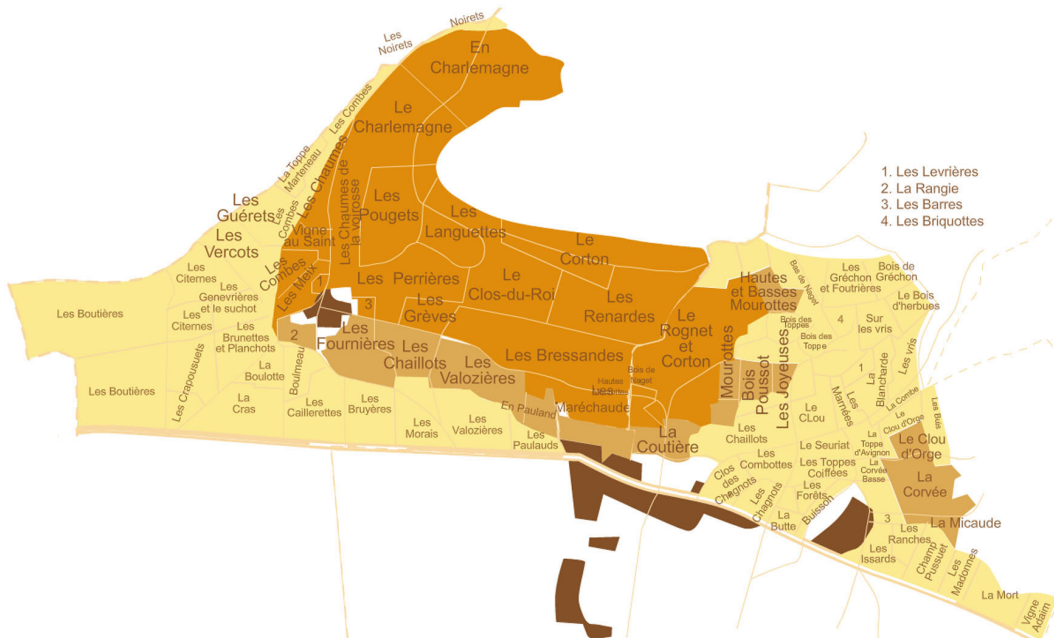


Côte de Beaune

Grand Cru

White

100% Chardonnay



Vineyards situation

The "Corton" are grands crus wines originating from the village of Aloxe-Corton to the north of Côte de Beaune. They are all located on the famous hill of Corton ». More than half of the surface is planted with grands Crus, which is very unusual in Burgundy. The exposure varies between south and south-west.

Characteristics

The white Corton Grand Cru is a very rare wine. Indeed more than 100 hectares are planted with Pinot Noir and are allowed to bear the grand Cru appellation against a little more than one hectare planted in chardonnay being allowed to be grand cru.

Wine making

Alcoholic fermentation and aging take place in French oak barrels during 15 to 18 months.

Winemaker's comments / Gastronomy

This wine shows aromas which are very representative of the great wines of Burgundy such as cinnamon, white flowers, nut, amber, pepper. It is a powerful wine when young and become very delicate and elegant with aging. It matches perfectly shellfish, fish and poultry with cream.

Preservation

This grand cru will need to be aged some years, ideally 10 to 30 years according to the vintages.