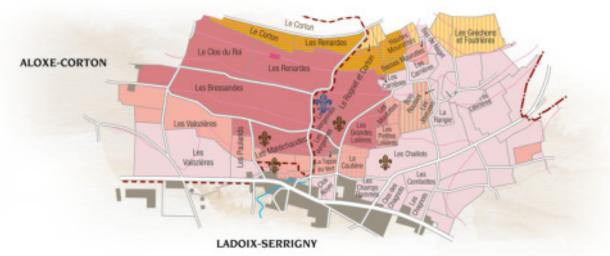


## CLIMAT CARD CORTON-VERGENNES GRAND CRU



## **CLIMAT & TERROIR**

Facing East, this plot is characterized by a very light and stony soil absorbing the heat from the sun's first rays that it diffuses throughout the day. It is an early sector whose grapes always reach perfect maturity.

**Operated vineyard surface:** 18,20

ares

**Appellation:** Corton Grand Cru **Soil:** limestone and gravel composed

of Jurassic limestone screes

**Grape variety:** Chardonnay **Exposure:** East / South-East

Location: mid-slope

## VINIFICATION & AGEING

After manual sorting, pressing, and settling, the alcoholic fermentation in oak barrels lasts 10 days. Then, the wine is aged on lees for 18 months (33%new oak barrel, oak barrels of one or two years). During the first 6 months, stirring on lees twice a month reveals richness and complexity.

## TASTING

Stone fruit aromas with delicate woody notes. In the mouth, we discover a full and fleshy wine, combining finesse and character. A gentle wine, with a great cellaring potential that should be served with the best dishes.

**Food and wine pairings:** Buttered Turbot, Saint-Pierre Fish with Cream, Oysters Sabayon, Mont d'Or Cheese

Cellaring potential: from 12 to 15 years

