



## Corton Charlemagne

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This grand cru is spread over three villages: Ladoix-Serrigny, Pernand-Vergelesses and Aloxe-Corton. Very much appreciated by the Emperor Charlemagne, this grand cru, in his time, was planted entirely with Pinot Noir. Legend has it that in his latter days, when the Emperor's movements were no longer very certain, he frequently spilled this delicate nectar on his flowing beard. In exasperation, his wife demanded that white vines be planted on part of the hill, so that the wine would not leave any trace on his white beard.



### Grape Variety

100% Chardonnay

### Tasting Note

Colour	Fine deep golden hue, both limpid and brilliant.
Nose	On the nose, you will notice citrus-fruit aromas (very ripe grapefruit), associated with an attractive vanilla oakiness. A remarkably elegant grand cru.
Palate	The palate is round, fat and very elegant. A multitude of fruit aromas will be developed. Powerful, with good length.
Ageing	Five to ten years, in the right conditions.
Service	It should not be served too cold, as this will impair the aromas. The ideal serving temperature is between 14 and 15°C (57 and 59°F).



## *Food Pairing*

*It should be served with quality cuisine: fish and cooked shellfish, white meat or poultry in cream sauce. This is a wine for special occasions, when foie gras, calf's sweetbread pie or warm poultry pâtés are called for. Serve it as an apéritif, and your guests will be convinced you are an epicurean.*