

MAISON A.GOICHOT

CORTON CHARLEMAGNE

GRAND CRU

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 8-10 ans

Plot

On the border between the Côte de Nuits and the Côte de Beaune, leaning on this side, between 280 and 330 meters above sea level, the Corton-Charlemagne is largely exposed to the south-west. Tall and rounded on its three wine-growing sides, the Montagne de Corton brings together the villages of Aloxe-Corton de Pernand-Vergelesses and Ladoix-Serrigny.

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

Pale gold in its youth and adorned with green reflections, Corton-Charlemagne takes on amber and more yellow nuances with age. With infinite delicacy, its bouquet expresses, on buttery tones, baked apple, citrus fruits, pineapple, lime, fern, juniper, cinnamon and flint. Honey notes are frequent.

Food and wine pairing

The natural candidates will be foie gras as well as, more classically, noble crustaceans, whose delicately strong flesh leads to a spectacular harmony: lobster, lobster, crab ... Poultry and veal in white sauce will also do justice to the 'Corton-Charlemagne appellation, just like blue cheeses.

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