



Corton-Charlemagne Grand Cru Capitain-Gagnerot

Grape variety:
Chardonnay 100%

Floors:
Upper Bathonian soil, white marl and limestone.

Vinification / Aging:
Manual harvest. Sorted and destemmed.
After light pressing for around 4 hours, alcoholic fermentation in oak barrels at around 20°.
Aging in oak barrels (10% new barrels) for 6 to 8 months.

Alcohol: 13.5°

Tasting:
Color: Gold with slight green reflections. Nose: Aromas of white flowers, slightly honeyed. Elegant minerality.
Light smoky note of vine branches, spices and white fruits. Mouth: Structured, balanced.

Food/wine pairings:

Foie gras, shellfish (lobster, lobster).

Serving temperature: 10°/12°