



## Aloxe Corton Blanc la Coutière Capitain-Gagnerot

### **Grape variety:**

Chardonnay 100%

### **Floors:**

Marl, limestone scree, hard 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: Light gold, golden. Nose: Aromas of fern, apple, honey. Mouth: Fresh, beautiful nuances mineral, elegant and distinguished.

## **Food/wine pairings:**

Crayfish, scallops, frog legs, delicate fish (mullet, turbot), fresh goat cheese

Serving temperature: 10°/12°