MAISON CHAMPY

LA PLUS ANCIENNE MAISON DE BOURGOGNE

- 1720 -

Corton-Charlemagne Grand Cru 2016

Vineyard

Corton-Charlemagne is partly produced in Aloxe-Corton, and partly in Pernand-Vergelesses and Ladoix, villages in the north of the Côte de Beaune. Its altitude ranges from 220 to 360 m, with 0.5 ha facing east-south-east to south-south-west in the lieu-dit “En Charlemagne”. The soil is a light clay limestone marl. We have 0,5 ha of this appellation.

Soil

Clay limestone soil

Harvest

By Hand.

Ageing

Aged in barrels of which 30% are new. Production of 2 400 bottles on average.

Tasting notes

A light golden yellow colour, with golden highlights. Great intensity of aromas of ripe white peach and vanilla. Oriental herbs and spices (cinnamon and coriander), with floral notes following initial notes of citrus. In the mouth, it is round and rich, with a fresh mineral finish. Nice balance and concentration, with a long and persistent finish.

Food pairings

Matches perfectly with delicate dishes such as a scallop carpaccio with vanilla, tempura lobster with orange butter, a monkfish tagine, roast turbot or Saint-Pierre, and cheeses like Brillat-Savarin, Chaource or Vacherin.

Serving

Between 12 and 13°C.