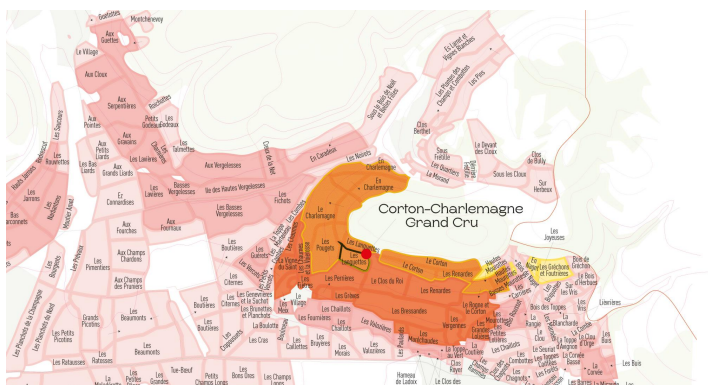


CORTON-CHARLEMAGNE GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Brown limestone soil overlying Argovian marls
Age of vines : 35-40 years old



PRESENTATION

This terroir is famed for its powerful white wines due to the high amount of sunshine the vines are exposed to, yet they are also extremely pure and sophisticated, both on the nose and the palate.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

TASTING

The highly complex offers a harmonious ensemble of notes of white and yellow-fleshed fruit, along with citrus and tropical fruit that mingle with subtle spicy, mineral, buttery nuances, which often evolve toward aromas of honey. On the palate, this wine stands out for its remarkable concentration, perfect balance and distinctiveness. Its intense finish boasts remarkable length.

SERVING

Serve between 12 and 14°C (53-57°F).

Aging potential: 5 to 10 years and more.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Foie gras, poultry and white meats roasted or served in a cream sauce

Recipe suggestion: scallops encased in a pastry pouch with lobster bisque

