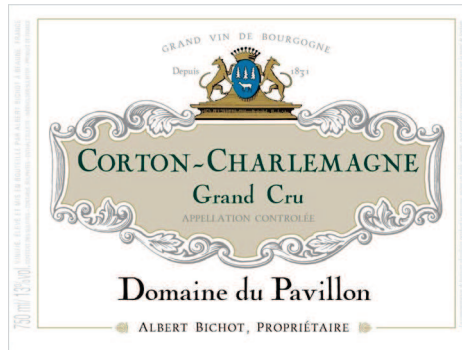


# CORTON-CHARLEMAGNE GRAND CRU DOMAINE DU PAVILLON



**Côte de Beaune**

**100 % Chardonnay**

**AOC Grand Cru**

**The vineyard:**

1.2 ha (3 acre) plot  
 Average age: 35 years  
 Calcareous brown soil overlying  
 Argovian marls

**Vinification:**

Handpicked  
 Oak barrels (60% new oak)  
 3 weeks to 2 months

**Ageing:**

In oak barrels 100%  
 30 % new oak  
 12 to 15 months

*Located in the "Les Languettes" locality on the south/southeast side of the Corton hill, the plot, which once belonged to the nuns of the Lieu-Dieu Abbey, was nicknamed "Vigne Dieu" by the old wine merchants and historians of Aloxe-Corton. A terroir renowned for its white wines whose power, due in part to its location on the hillside, can showcase finesse, delicacy and purity, on both an aromatic and a gustatory level.*

**Tasting notes**

Of infinite delicateness, the bouquet expresses buttery notes, aromas of baked apple, citrus fruit, pineapple, linden blossom, juniper, cinnamon and flint. Hints of honey are also frequent. The concentration, distinction and balance of this Chardonnay are pleasantly surprising. The finish is complex and intense.

**Food/wine pairing**

Savour this Grand Cru with shellfish such as lobster, crayfish or crab, fish as well as certain white meats, poultry in cream and blue cheeses.

**Serving and cellaring**

Serve between 12°C and 14°C (53°F - 57°F)

This wine will reach its potential after several years' ageing. Cellar for 7 to 10 years or more.

