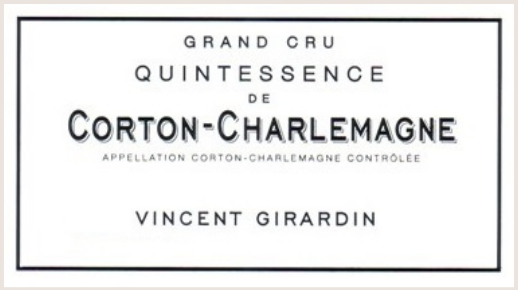
Corton Charlemagne Grand Cru "Quintessence"



AGE OF THE VINE

60 years old

GEOLOGY

The vines are from the village of Aloxe-Corton, northern Côte de Beaune. South, South-West, exposure giving the grapes a good acidity content.

Soil : hard limestone and marl, South-East exposure.

The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping).

VINIFICATION

Manual harvest, sorting on vine then in the vat and finally pressing (pneumatic press) to obtain a slow extraction.

AGEING

Barreling after a slight settling. The grapes are put in French oak barrels of 228 liters (15% to 20% new barrels) in which the alcoholic and malolactic fermentations in yeasts and native bacteria will take place. Breeding will be long on fine lees for 18 months. Without stirring. One month before bottling, the wine from different barrels is placed in a stainless steel tank for blending. Filling before gluing and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTE

A powerful and mineral wine. The situation of the plot in altitude and composition (hard limestone) give this wine a refreshing minerality and a unique, hence the name "Quintessence" ..

FOOD PAIRING

Bresse Chicken with cream, sweetbreads with morels, truffled foie gras, Comté or old Cantal. Great fish and Crustacean (St Pierre, Crayfish, Char, Langoustine).

Serving temperature : 12 °C