



# Corton Charlemagne Grand Cru 2016

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.50%

Residual Sugar  
less than 2g/l g/l

pH  
3.26

Total Acidity  
6.229542 g/l

Drinking Window  
2023 - 2036

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
27/07/2024

## Winemaker Notes

Corton Charlemagne is powerful, rich and mineral with an intense flavour of fruits and flowers and spicy aromas of pepper and cinnamon.

## Vineyard

The Corton Charlemagne Grand Cru appellation is shared by the two villages of Aloxe-Corton and Pernand-Vergelesses in the Northern part of the Côte de Beaune.

## Winemaking

The fermentation takes place in oak barrels, after which they are aged in barrel for 18 months.

## Vintage

After a complicated start to the growing season, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

## Food match

Grilled and Roasted White Meats

Goes well with poultry in cream sauce

