



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



Tasting note printed
21/07/2024

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

