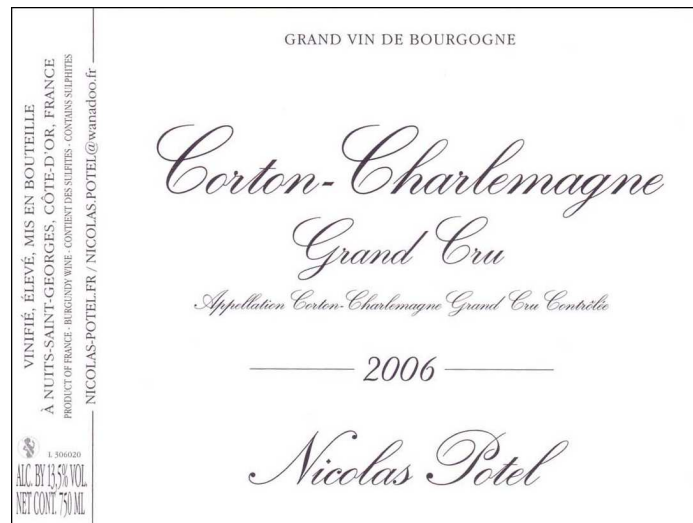


Nicolas Potel



Corton-Charlemagne Grand Cru 2006

AREA OF PRODUCTION: The Corton Charlemagne Grand Cru appellation is shared by the two villages Aloxe Corton and Pernand Vergelesses in the Northern part of the Côte de Beaune. The village of Aloxe-Corton has the rare ability having over half its area covered in Grand Cru vineyards. It has an exposure ranging from east to south and southwest.

This wine is recognized as one of the best white wines produced in the world.

SOIL TYPE: Alternating banks of calcareous and marl. South-west facing for a large part of the appellation which is located in the commune of Pernand-Vergelesses, south-facing for part of the appellation located in the commune of Aloxe Corton, south-east facing for the vines from Ladoix Serrigny and some of Aloxe.

GRAPE VARIETY: 100% Chardonnay.

WINE MAKING TECHNIQUES: The grapes come from 2 parcels and are harvested by hand and after pressing the grapes, a cold settling of 48 hours at 8°C is made. Then the juice was put in 100 % new oak barrels for both fermentation alcoholic and malolactic and aged 16 months without stirring the lees.

TASTING NOTES:

Colour: Bright golden colour.

Bouquet: Straightforward, powerful, mineral nose with aromas of cinnamon, honey and toasted almonds.

Palate: A blend of smoothness, minerals and finesse.

SERVING TEMPERATURE: Serve at around 12-14°C. A Corton Charlemagne requires between 4 and 8 years of laying down.