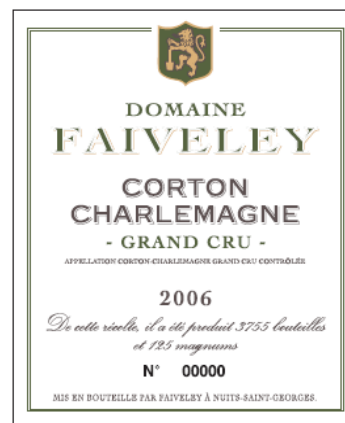


CORTON CHARLEMAGNE

Grand Cru
Domaine Faiveley



The legend goes that all the hillside in Corton was once planted with red grapes. This plot belonged to the Emperor Charlemagne who delighted in the produce of his vines... Unfortunately, the wine would run down his long beard, leaving bright red stains. His wife, wanting to uphold royal dignity, complained to her husband about his love of wine. To keep the peace in his household, Charlemagne had his vines ripped out and had white grapes replanted... In future, he could satisfy his love of Corton, without spoiling his snowy-white beard and without suffering his wife's reproaches.

Appellation Profile:

Total Surface Area: 71 ha
Exposition: South, South-West
Soil: Grey Marls
Grape Variety: 100 % Chardonnay

Domaine Faiveley surface area:

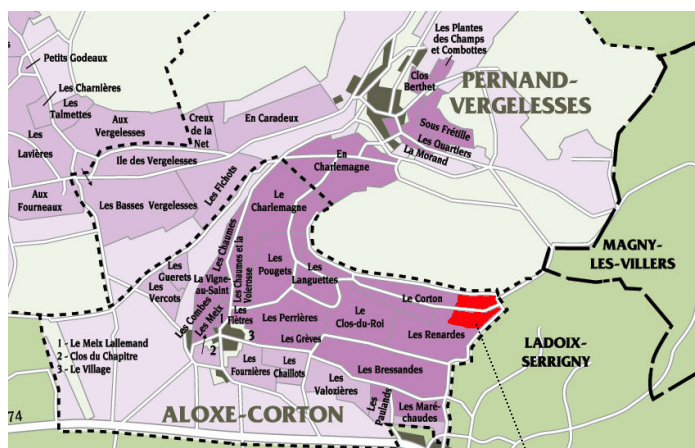
0 ha 61 a 57 ca - [1.52 Acres]

Years the vines were planted:

1961, 1988

Yield:

40 hl / ha: 5300 bottles/ ha



Winemaking

The hand-picked harvest is transported with care to our cellars in Nuits St Georges. We use a vertical press to obtain very pure high-quality juices.

The wine is then vinified and matured in oak barrels for 14 to 16 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average two thirds of the cuvée. The barrels, which come from high-quality barrel makers, have been rigorously selected for their fine grain and light toast.

Tasting Notes

The nose reveals woody, fruity and floral notes and will be even more complex with a few years of patience. This wine is concentrated, with fine balance and very long-lasting flavours on the palate.

For its generous aromas, we can already start to enjoy this Grand Cru, but it will reach its full potential and reveal all its character after a few years in the cellar.

Serve at: 12°C

Serve with: Shellfish, Fish, Salmon with Sorrel

Cellaring Potential: 8 to 12 years