

DOMAINE DUBREUIL FONTAINE

White

Corton Charlemagne Grand Cru

Technical information

Country: France
Region: Burgundy
Appellation: Corton Charlemagne Grand Cru
Grape Variety : 100% Chardonnay
Terroir : Clay and limestone
Age of the vines : 35 years

Vinification

This wine is made with traditional winemaking in oak casks with stirring of the lees. Aging: 30% new oak. 12 months in oak casks.

Tasting notes

A beautiful limpid and gold colour in its youth, which takes on amber hues with age. Its aroma breaths exotic fruit notes of citrus and pineapple with rich honey aromas, grilled almonds and cinnamon with even butter notes during preservation. The finish is ample and fresh with a long, well-balanced and mineral final. This wine has a great ageing potential.

Best to drink:

5 to 10 years

Wine pairing:

Good match with shellfish such as lobster or foie gras.

