

JEAN-PHILIPPE MARCHAND

CORTON BLANC GRAND CRU

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Geographical location:

Grand cru located on the Côte de Beaune, in the village of Aloxe Corton . It is a white that is planted in plots in the Corton appellation (red). Grand cru, which gives a very different wine from Corton Charlemagne.

Grape variety:

100% Chardonnay

Harvest:

By hand

Tasting notes:

Light gold color, round mineral fat, with a nice length in the mouth

Temperature serving:

10°C-12°C

Keeping qualities:

Between 5 and 10 years

Serving suggestions:

Salmon, baked fish with cream, scallops