Pierre Meurgey

Corton-Charlemagne Grand Cru

Grape varieties Chardonnay

Soil Clay and Limestone

Alcohol 13.2%

Tasting notes

When young, Corton-Charlemagne is pale gold in color with green highlights. As it ages, the color shifts towards yellow or amber. The bouquet, delicate in the extreme, features buttery notes, citrus fruits, pineapple, lime, cinnamon, and flint.

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