

#### THE VINTAGE

The climatic conditions were very mixed in 2016. The harvests took place later than usual in order to allow the grapes to reach their optimum ripeness levels. Our wines present fruity aromas. The wines are smooth and fleshy. This promises to be a very distinctive vintage.



#### APPELLATION DESCRIPTION

Legend has it that the Corton hillside was once planted exclusively with red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains in the Emperor's flowing beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne therefore decided to pull out the red vines and replant the vineyards with white grape variety in order to continue drinking his favourite wine. The Faiveley family purchased this parcel in 1874 along with the Corton "Clos des Cortons Faiveley" Grand Cru Monopole. The two parcels are situated side by side just above Ladoix-Serrigny.

Exposition : East  
Soil : Grey marls  
Grape Variety : Chardonnay

*Characteristics of our plot*  
Surface area : 0 ha 86 a 57 ca [2,14 Acres]  
Years the vines were planted : 1933, 1935, 1987, 1988, 2010



#### WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months. This enables them to retain excellent tension and aromatic complexity as well as a smooth, delicate palate.



#### TASTING

The nose reveals oaky, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.

Serve with : Farm-bred chicken in a creamy sauce, veal sweetbreads with morel mushrooms, truffled foie gras, duck à l'orange, salmon in a sorrel sauce, grilled lobster.

Serve at : 12 to 14°C

Cellaring Potential : 15 years or more depending on the vintage

