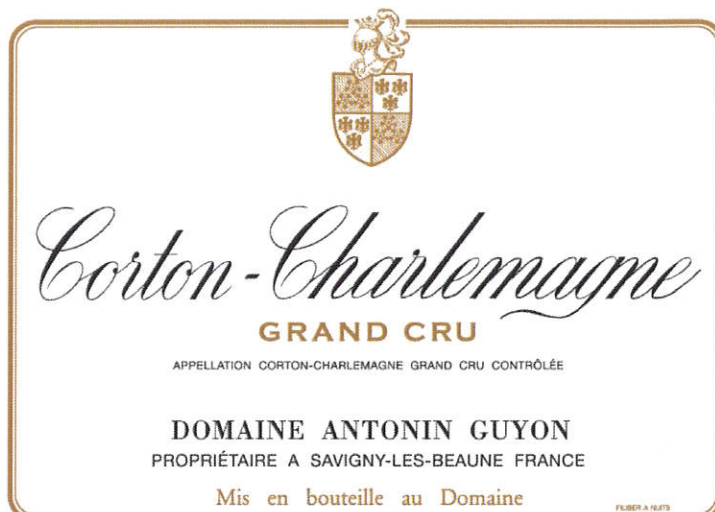




DOMAINE ANTONIN GUYON

PROPRIÉTAIRE
AUX
CORTON - CHARLEMAGNE
CORTON - CLOS DU ROY
CORTON - BRESSANDES
CORTON - RENARDES
- CORTON -
ALOXE-CORTON 1^{er} CRU
CHARMES - CHAMBERTIN
GEVREY - CHAMBERTIN
CHAMBOLLE - MUSIGNY
Clos du Village
VOLNAY CLOS DES CHÊNES
MEURSAULT-CHARMES
PERNAND-VERGELESSES
SAVIGNY - LES - BEAUNE
et BEAUNE
Clos de la Chaume Gaufrion



CORTON CHARLEMAGNE Grand Cru

SITUATION

The CORTON CHARLEMAGNE Grand Cru vineyards are located mostly in Aloxé-Corton on the higher slopes of the hill and enjoy a Southern aspect.

SURFACE

The Domaine GUYON wine area for CORTON CHARLEMAGNE Grand Cru covers 0,85 hectares (2.09 acres).

SOIL AND GRAPE VARIETY

Soil : white marls.
Grape variety : 100 % Chardonnay
Age of vines : 40 years old

HARVEST AND VINIFICATION

Hand harvested, the grapes are then carried in small boxes and sorted out upon arrival at the winery.
The alcoholic fermentation is carried out at 18°-20° in oak cask. The lees are stirred in barrels once a week.

AGEING

Ageing in oak barrels (50 % new oak) and estate bottling after 16 months.

CHARACTER

Magnificently concentrated a very fine nose with aromas of acacia, honeysuckle blossoms and nuts. Very pure, mineral and powerful, with a superb depth. This wine is ideal for drinking in a few years and can be kept for another 10 years.

SERVICE

To be served at around 13°C with crustacean as lobster, poultry with cream, foie gras.