



PIERRE ANDRÉ  
AU CHÂTEAU DE CORTON ANDRÉ



## BOURGOGNE CHARDONNAY 2008



### Terroir

This vintage is issued from a blending of the only grape Chardonnay from different Burgundian origins. It results, for 50 % of the Côte de Beaune, with vineyards located on the Villages of Meursault, Puligny and Chassagne. The second part arises from Maconnais (45 %) and a small part results from the Côte de Nuits (5 %). Soils are all argilo-limestones with a dominant of marl limestone for the Maconnais and the Côte de Nuits and a rather clayey marl for the Côte de Beaune. The vineyards are generally located at the bottom of hillsides with moderated slopes. Vineyards are on average 40 years old, in other words in full strength of the age!

### Grape Variety

100% CHARDONNAY

### Bottling

Novembre 2009

### Our oenologist's comments

The colour is golden pale with silvery tints. The wine is coming from an ageing shared between stainless tank and French oak barrel (15 % new oak), the nose is opened, expressive, intense, on at once fruity notes (vine peach, quince, grapefruit, lime) and woody notes (vanilla, fresh butter). In mouth, the attack is tonic, mineral, ending then in a pure and citrusy texture. We found weel the freshness of a Bourgogne Chardonnay we are usually looking for, with a slight point of acidity which does not make it for all that aggressive. The final, still on this note of fresh peach, is long and persistent. A wine that we recommend to drink in the coming 2 years to benefit from its beautiful balance.

### Sommelier's advice

It will sweep down very well with frog's legs, browned scallops, a Carpaccio of salmon and why not with a maturing Camembert.