



PIERRE ANDRÉ
AU CHÂTEAU DE CORTON ANDRÉ



CHABLIS 2008



Terroir

This wine is a blending of different plots of lands located on the villages of Beine (6Km of Chablis), Lignorelles (hillsides mainly exposed to the South) and Chichée. The vineyards are about 45 years old. The soils are all composed of clay and limestone, the nature of the marl in basement constitutes their difference, as well as the thicknesses of clays on surface and their level of density. This limestone is said "Kimméridgien" and contains marine fossils. It is this marine nature which gives this unique typicity of Chablis wines.

Grape Variety

100% CHARDONNAY

Bottling

June 2009

Our oenologist's comments

The color is golden with silvery reflections. The nose is expressive on fruity aromas, citrus fruits (lime), even floral. It opens then on notes of fine, flint and even a little iodized. It is the typical minerality of Chablis. In mouth, the attack is slightly acid and fresh what gives a wine easy to drink. Final presents a beautiful balance between roundness and minerality. A vintage which can already be savored and that can delight the most patients until 2011/2012 (January 2010).

Sommelier's advice

This wine will accompany very elegantly a consommé of scampis, Escargots de Burgundy, a roast veal as well as cheeses, as some dry goat cheese, the Brie de Maux, and of course Époisses.
Temperature of service: between 12 and 14 °C