



PIERRE ANDRÉ
AU CHÂTEAU DE CORTON ANDRÉ



CHASSAGNE-MONTRACHET LES BLANCHOTS 2006

Premier Cru



Terroir

Origin : Côte de Beaune

Soil : Located below the plot of land of Montrachet. Very beautiful soil in clayey ascendancy with one average depth, thus close of its source rock limestone. Parcel containing very calcareous pebbles.

□ This plot of land is divided in 2 zones: one □ left very old vineyard of more than 50 years □ and a more recent part of 35/40 the years

Grape Variety

100% CHARDONNAY

Bottling

September 2007

Our oenologist's comments

The color is gold, brilliant and limpid. The nose expresses himself on notes of yellow fruits, flints, flowers whites, toast and almond.

It is rich and complex because of two essential points to be retained: first of all the very beautiful maturity of grapes (characteristic of the vintage), and aging of 14 months (French oak among which 30 % of new barrel) during which the stirring of lees was moderate, to bring all these aromatic notes, roundness and sweetness.

In mouth, the attack is powerful and heady. Flavours of dry apricot and hazelnut stand out and come to support a very generous texture with a point of acidity which is not to displease us. The balance is its strength: dense and tonic at the same moment. Nobody doubts the potential of aging of this wine which can be kept easily until 2012 and more.

Sommelier's advice

Grilled red mullets, vegetables stuffed in the flesh of crab, tuna marinated in the rosemary. Poultry and its juice, roasted veal and its mushrooms.