



PIERRE ANDRÉ
AU CHÂTEAU DE CORTON ANDRÉ



MEURSAULT 2008



Terroir

Origin of the Côte de Beaune. Soil composed of limestone on middle and in the bottom of hillside

Grape Variety

100% CHARDONNAY

Bottling

July 2008

Our oenologist's comments

White gold colour with silvery reflections. It has been bottled after 11 months of aging in oak barrel to keep the very intense aromas of yellow fruits characteristic of this wine. A subtle woody expresses itself on notes of toasted bread and almonds. Very fresh, it releases mineral notes after moment in the glass, which come to heighten a lemony perception. In mouth, the attack is precise and a little bit caustic, again chiselled because very young. The balance and the harmony meet themselves in the middle of mouth which lets glimpse flavours of spices and flowers of locust tree. The stirring of the lees was essential for this vintage to contribute to the roundness we have on the end of mouth. The persistence is long on a beautiful crystalline and pure touch. Beautiful wine for which we have to wait a bit !

Sommelier's advice

Foie gras, roasted pig in spices. Shellfishes and poultry in sauce. Powerful Cheeses, like Epoisses