



MAISON  
**Albert Brenot**

DEPUIS 1849



*Corton Grand Cru is a flagship appellation in Burgundy. Its South-East and South-West exposure is quite unique in the area, as well as its the amphitheater-shaped landscape. A complex mixture of soils leads to impressive wines.*



Chardonnay



Traditional: Controlled temperatures (cooling system), pneumatic press.



Only a small part of the wine is spending time in oak barrels to preserving its essence.



Calcareous soil accompanied by marl limestone

## TASTING

This wine, rare in white, is adorned with a limpid white gold color with green reflections. The fine and distinguished nose gently reveals a blend of citrus, butter, vanilla, spices and flint. The wine is pure, straight and clean. The palate is full-bodied, lively and racy. We also notice its long persistence in the mouth.



Temperature of service: between 12 and 14°C.



This high-class wine is incontestably intended to honour a beautiful cooking. It pairs perfectly with a generous seafood platter or fish, poached or grilled, served with crunchy green asparagus. It can be a great match with veal in a wild mushroom sauce or a roasted guinea fowl.