Reine Pédauque

Corton Grand Cru



History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Chardonnay

Origin

Corton Grand Cru vineyard is located in the North of the Côte de Beaune, between the villages of Aloxe-Corton and Ladoix-Serrigny, on the heights of the mythical mountain of Corton.

Vinification

Traditional vinification : The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in oak barrel on total lies between 8 to 16 months with regular stirring to gain depth and complexity. 70 to 80% of new barrels.

Soil

Stony sloping ground consisting of reddish brown limestone, rich in marl with a high potassium content.

Colour

Pale gold colour with bright reflections.

Nose

Young floral hawthorn and tea notes blend with woody and toasted notes. Over time, aromas of candied fruits will bring complexity.

Palate

It is vivacious and precise on the finish. The structure is there, full, rich and generous, with fine notes of vanilla and roasting.

Recommandations

The delicacy of this wine combines perfectly with foie gras, noble shellfish such as lobster, crab. Poultry and veal in white sauce also pair well. Cheeses light in taste: camembert, brie, blue, goat, gruyere ...

Serving
14°C

Cellar potential
Drink within 10 years.

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