# CORTON CHARLEMAGNE GRAND CRU CUVÉE ROI SOLEIL 

A TRIBUTE TO SUN KING AND A FAMOUS HOSPICES WINE. FINESSE AND INTENSITY.



## TASTING

From the first moment on the nose, this wine shows a grand cru intensity. Hugely weighty fruits and flowers. Same exceptional intensity on the palate, while the acidity at the finish maintains the balance. This has a very long aftertaste and will develop into a wonderful bottle.

## FOOD MATCHING

Vibrant on its own, it will pair finely with fish sashimi, a creamy poultry dish or an old mountain hard cheese.

## TERROIRS

Les Renardes - 0,33 ha

## KEY INFOS

Region: Côte de Beaune
Village: Aloxe-Corton
Level: Grand Cru
AOC: Corton Charlemagne Grand Cru
Grapes: Chardonnay
Color: White

## HISTORY

It was in 1584 that Charlotte Dumay bequeathed vines in Corton-Renardes to the Hôtel-Dieu. This Cuvée is called Roi Soleil, in remembrance of King Louis XIV who in 1658, with his mother and his court, visited the Hospices. The King decided to give a yearly grant to the Institution, and all signed the visitors book. Old Pinot Noir vines were pulled up from this plot in 1997. Today's great white Corton-Charlemagne comes from east-facing land which lies high on the Corton hillside, and is now deemed more suitable for Chardonnay than Pinot Noir. The wine shows great raciness, as well as fine potential for ageing.

## GO FURTHER

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