



PHILIPPE LE HARDI CORTON- CHARLEMAGNE GRAND CRU 2015

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Château Philippe le Hardi is one of the most important properties in Burgundy with vineyards across the Cotes d'or and Chalonnaise. The beautiful building is located in the village of Santenay and named after the nobleman who established Pinot Noir as the dominant red grape of Burgundy as we know it today. The château produces a wide variety of wines whose characteristics reflect the wide range of terroirs the region has

to offer.

The French government recently intervened to prevent the estate from falling into the hands of foreign investors, thereby preserving a significant slice of local heritage. Since then an overhaul of the winery and winemaking team has lifted quality to new heights.

The distinctive hill of Corton is one of the most iconic sites of Burgundy. The high, steep, stoney, limestone slopes produce some of the region's most powerful and compelling white wines.

The grapes are gently pressed pneumatically and after settling and an initial racking from solids the fermentation occurs in French oak barrels, followed by maturation on lees for 12 months with occasional batonnage.

Grape: 100% Chardonnay

Tasting Note: A world-class

white. Great complexity on the nose with classic aromas of fresh ginger, marzipan, nectarine and subtle hints of wood spice. Powerful and rich with incredible density, given balance by the long, fresh stony finish that just goes on and on.

Food Match: Ideal with lobster or truffle risotto.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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