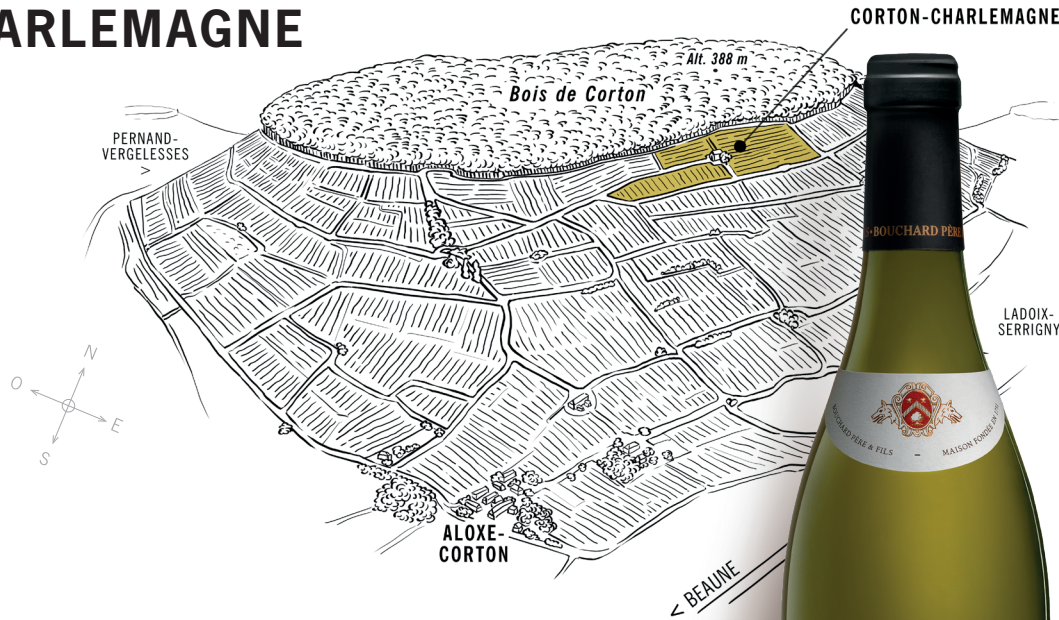


# CORTON-CHARLEMAGNE

## GRAND CRU

### Domaine

CÔTE DE BEAUNE - BLANC



#### ACQUISITION : 1909

A fascinating legend surrounds this appellation: highly prized by Charlemagne, Corton was an **exclusively red wine** at the time. It wasn't until the end of the Emperor's life that the south-facing plots were planted with Chardonnay vines, to produce a white wine that wouldn't stain his bushy beard.

#### TASTING



SERVING TEMPERATURE  
12 °C  
AND 14 °C

**Intense** bouquet of **fruit** and **toast** combined with the **mineral** notes typical of this appellation.  
**Rich, powerful** wine with a strong personality.

#### WINEMAKER'S NOTES

*Saline with notes of sugared almonds, a powerful attack that lengthens on the finish. A wine that requires time to reveal its full expression and should be decanted when young.*



CHARDONNAY



7 TO 10 YEARS  
& +

EXPOSURE



EAST/SOUTH-EAST

ORGANIC METHODS



ongoing conversion process

SIZE



CORTON-CHARLEMAGNE  
3.98 ha  
3.98 ha

#### TERROIR

**PLOT:** At the top of the hill (350 m altitude), bordering a forest, we benefit from evening shade, rather than scorching end-of-day sunshine, allowing us to maintain a pleasant natural freshness alongside the impact of altitude and east-facing exposure.



**SOIL:** Shallow marly soils on a limestone slab.

**IMPACT ON THE WINE:** The marls contribute salinity, creating powerful, rich and round whites. The limestone subsoil on the slope brings balance to the wine, imparting freshness and a lemony flavour.

#### EXPERTISE

**HARVEST:** Manual, in small crates of 13 kg. Meticulous sorting of each bunch.

**VINIFICATION:** Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

**AGEING:** 25 to 30% in **new French oak casks**, 16 to 20 months depending on the vintage, with the last 3 to 4 months in foudres (large capacity tuns).

**MATURATION:** The cellars of the Bastions of the ancient Château de Beaune provide ideal ambient conditions. Natural hygrometry and constant temperatures create the perfect environment for this Grand Cru to mature smoothly from an early age.