

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE RAPET PÈRE & FILS

AOP Corton-Charlemagne Grand Cru
White



PRESENTATION

Located in Pernand-Vergelesses, this family estate is one of the oldest in the region, with a winemaking history dating back over 250 years. Today, Vincent Rapet and his wife Sylvette manage the estate, perpetuating the legacy of their ancestors Roland and Robert Rapet. With 21 hectares of vines located in Pernand-Vergelesses, Aloxe-Corton, Savigny-lès-Beaune, and Beaune, the estate produces wines of great purity, practicing sustainable agriculture. The whites, aged on fine lees, offer magnificent mineral tension, while the reds develop a refined structure through long macerations and precise aging in oak barrels. Its strong point? A perfect alliance between tradition and technical precision, giving birth to elegant and balanced wines.

VARIETAL

Chardonnay 100%

LOCATION

The name Charlemagne is linked to a renowned historical donation. In 775, Charlemagne gifted vineyards to the collegiate church of Saulieu, which oversaw the church of Aloxe dedicated to Saint Médard.

TERROIR

This southwest-facing Grand Cru grows on steep slopes of siliceous-limestone marl. The shallow, stony soils are friable, light, and low in nutrients. The vineyard includes vines ranging in age from over 50 years to recent plantings. This balance between old vine power and young vine finesse gives complexity to the wine.

IN THE VINEYARD

Sustainable viticulture with precise vine care and soil management to preserve the balance of this exceptional site.

HARVEST

Grapes are hand-harvested and transported in small crates to preserve integrity.

WINEMAKING

Whole bunches are gently pressed over two hours. The juice is cold-settled for 24 hours, then transferred to oak barrels for fermentation. 30% of the barrels are new.

AGEING

Aged on the lees with bâtonnage (lees stirring) until July. Bottling takes place after 12 months of maturation.

SERVING

Serve chilled at 12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Corton-Charlemagne embodies the character of its terroir flinty, intense, and mineral-rich due to its rocky soils. These wines are bold and full-bodied, with a luminous golden hue. Their full expression comes after 5 to 10 years of cellaring, revealing complex aromas of honey, toasted almonds, and refined mineral notes. A regal white Grand Cru with power and precision.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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VISUAL APPEARANCE

Golden with brilliant reflections

AT NOSE

Honey, grilled almond, flint, mineral freshness

ON THE PALATE

Rich, full-bodied, complex, with long aging potential

FOOD PAIRINGS

Corton-Charlemagne is a superb match for foie gras, lobster, spiny lobster, delicate fish, sweetbreads in casserole, poultry supreme with morels, and soft cheeses. Older vintages can even be enjoyed as a distinguished aperitif.

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