

GRAND CRU CORTON-CHARLEMAGNE

2024

265 BOTTLES - 9
MAGNUMS



PHILOSOPHY

The largest and most accessible of the Côte de Beaune's white Grand Crus and the only one located north of the town of Beaune. The Corton-Charlemagne appellation covers the upper part of the southern side of the Corton hill. Its full southern exposure, from southeast to southwest, is rather unique in Burgundy.

THE CUVÉE

Composed of grapes from the "En Charlemagne" (17 ha) climat located on the border between Pernand-Vergelesses and Aloxe-Corton in the upper part of the appellation, our cuvée benefits from west-southwestern exposure. The vines are planted in clay-rich, marly soil that lends the wines fine, powerful aromas and flavours and lovely acidity.

VINIFICATION AND AGING

The grapes were hand-harvested and carefully sorted both in the vineyard and at the winery. After gentle pressing, alcoholic fermentation took place in oak barrels over about fifteen days, with regular stirring of the lees at the start of fermentation and lighter stirring during ageing. Ageing has been carried out in a single one-year-old barrel and is currently underway.



