



CORTON-CHARLEMAGNE GRAND CRU

« Our GRAND CRU :
tightness and depth lead
to perfect harmony.
Be patient ! »

SPECIFIC VINEYARD AND SURFACE

Le Charlemagne [0,2807 Ha] & En Charlemagne [0,9128 Ha]

CHARACTERISTICS OF THE VINEYARD

These two lieux-dits are planted on an ideally proportionned clay and limestone soil. Le Charlemagne in Aloxe is facing SouthWest, En Charlemagne in Pernand is facing NorthWest. The vines are a mature 40 years old.

NUMBER OF BOTTLES PRODUCED

About 1500 bottles are produced each year.

VINIFICATION AND AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 20 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

Precise, lively and salty, this wine needs time. The mouth is wide but straight, held by acidity, it will reveal its depth after few years of ageing and this Grand Cru will amaze you by its outstanding harmony !

FOOD AND WINE PAIRING

It will honor noble shellfish such as lobster or crab. Its minerality and power will match perfectly with a foie gras. More unusual, the pairing with blue cheeses works wonderfully.

