

CORTON-CHARLEMAGNE GRAND CRU 2023

Corton-Charlemagne is named after the Holy Roman Emperor Charlemagne, who once owned the vineyard of Corton.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

It is the largest A.O.C which stretches out three villages: Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny, forming la Butte de Corton. The geological differences and the different exposures produce rich and fat wines with mineral and crystalline overtones. There are two superposed limestone origins from the oxfordien period. The vine roots have to draw the essential elements which give the specific taste of this terroir. Our cuvée is vinified most of the time from small plots located in "Le Charlemagne".

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Limestone marls

Production area : 71,88 ha

Altitude : 300-350 m

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

100% crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

This Corton-Charlemagne displays beautiful power, driven by a mineral and energetic structure. Its complexity is revealed by notes of ripe dried fruit, flint, and a subtle hint of wood. On the palate, the balance between richness and tension marks a great, deep, and enchanting terroir wine.

Food pairings

Ideal with foie gras, seafood such as lobster, crayfish, crab but also poultrys and veal cooked in white sauce, blue cheeses.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

