



DOMAINE
CHANDON DE BRIAILLES

Corton Blanc

2019

Three parcels make up the 0.5578 hectares of vines (planted in 1980, 1991 and 1998) producing this grand cru white Corton. Two are in the Bressandes climat (red soil) and a minority is in Les Chaumes, just below the famous Corton-Charlemagne. The soils are cultivated using only our horses, and treatments are carried out by tracked vehicle, so no tractors enter the land. After a vertical pressing, the wine is vinified in 10 hectolitre tuns and demi-muids if necessary. The wine is then matured in the same containers for 20 to 30 months.



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GRAND VIN DE BOURGOGNE

CORTON
GRAND CRU



Vintage

VINTAGE 2019

Once again, a sunny vintage. The harvest took place from September 9 to 20. We experienced record-breaking heat that year, particularly at the end of June and beginning of July, with temperatures peaking at 40° Celsius.

One might wonder how the vines could survive in such conditions, but to our astonishment, they held up very well. However, the grapes became concentrated and yielded little juice. At the end of vinification, we realized that we had half the harvest in the cellar. The wines are very full-bodied, fine, with fairly low acidity, which makes them very accessible in their youth.