



DOMAINE
CHANDON DE BRIAILLES

Corton Blanc

2021

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 2021

A very complicated year, with vine growth starting too early, at the end of March, followed by frosts at the beginning of April, which had a devastating effect, particularly on our Savigny and Pernand vines; Corton, with its warmer climate, was only half spared.

For this vintage, the Domaine produced around 1/3 of a normal harvest. Harvesting took place from September 17 to 30. They were difficult, as there were few and rather small bunches, requiring considerable sorting. The happy surprise was that the wines were very elegant, with low alcohol content and good freshness, making them very attractive.