



DOMAINE
CHANDON DE BRIAILLES

Corton-Charlemagne

2018

This Grand Cru Blanc de la colline de Corton comes from a 0.1103 hectare parcel planted in 1990. It is located in the northern, upper part of the 'Renardes' climat. There is a Burgundian specificity here: planted with Pinot Noir, this cru should be called Corton 'Les Renardes', with Chardonnay: Corton-Charlemagne.

This is where the limestone marl, identical to that of the original climate on the southern slopes of the hill, rises to the surface.

Corton-Charlemagne has a distinctive mineral and floral character, as well as great power and infinite length. It is vinified and matured in a barrel aged for several wines, without sulphites and on the lees for 18 to 24 months.



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GRAND VIN DE BOURGOGNE

CORTON-CHARLEMAGNE
GRAND CRU

Vintage

VINTAGE 2018

It's a sunny vintage, as is becoming increasingly common. Harvesting took place from August 21 to September 23, a much longer period than usual, with large volumes and heterogeneous ripeness. We decided to take our time, harvesting in the cool of the morning, and at optimum ripeness, which enabled us to vinify whole grapes. This enabled us to bring out the freshness in our wines, despite the hot vintage.