



DOMAINE
CHANDON DE BRIAILLES

Corton-Charlemagne

2019

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 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.