



DOMAINE
CHANDON DE BRIAILLES

Corton-Charlemagne

2020

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.



DOMAINE
CHANDON DE BRIAILLES



GRAND VIN DE BOURGOGNE

CORTON-CHARLEMAGNE
GRAND CRU

Vintage

VINTAGE 2020

It's another sunny vintage, but without excess. The harvest took place from August 17 to 30.

The harvest was very healthy, with a slightly below-average yield. The grapes were beautiful and well-balanced, with high ripeness and good acidity. The bar was set high and the finished wines had a strength rarely equaled, making this a great vintage for laying down.