



DOMAINE
CHANDON DE BRIAILLES

Corton-Charlemagne

2021

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 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.