DOMAINE
CHANDON DE BRIAILLES

Corton-Charlemagne

2022

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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CHANDON DE BRIAILLES

GRAND VIN DE BOURGOGNE

CORTON-CHARLEMAGNE
GRAND CRU

Vintage

VINTAGE 2022

Here, we're back to a generous, sunny vintage. A very dry, hot spring and summer could have taken their toll on the vines, but they were resilient, adapted very well and produced an exceptional vintage.
The wines are rich and generous, without lacking finesse or complexity. Just what you'd expect from a fine Pinot-Noir from our region. The harvest took place from August 25 to September 10, and was relatively abundant. The grapes were very healthy and required little sorting; one vintage follows another and no two are alike.