



DOMAINE  
**CHANDON DE BRIAILLES**

**Corton-Bressandes**

2018

Covering a total of 1.4535 hectares, four parcels are spread from north to south in the 'Les Bressandes' climat. Right in the heart of the Corton hillside, it has a fine balance of iron clay and limestone.

Facing the Saône plain, it benefits from the rising sun without the effect of a valley. The soil is worked by our four precious Comtoise horses. The Biodynamic treatments are carried out entirely by caterpillar. Vinification takes place in oak truncated-cone vats, with no pumps and no sulphites in the whole harvest, except in years of hail or frost.

Around 85% of the wine is matured in 228-litre barrels in our 13th-century Cistercian cellars, and the rest in new barrels, for 15 to 18 months.



DOMAINE  
**CHANDON DE BRIAILLES**



GRAND VIN DE BOURGOGNE

**CORTON-BRESSANDES**  
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.