DOMAINE
CHANDON DE BRIAILLES

Corton-Bressandes

2022

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 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.