

Corton Charlemagne 2023

Grand Cru



Acquisition date: 1909

A fascinating legend surrounds this appellation: highly prized by Charlemagne, Corton was an exclusively red wine at the time. It wasn't until the end of the Emperor's life that the south-facing plots were planted with Chardonnay vines, to produce a white wine that wouldn't stain his bushy beard.

Tasting Profile

Intense bouquet of fruit and toast combined with the mineral notes typical of this appellation. Rich, powerful wine with a strong personality.

	Chardonnay
	7 to 10 years or more Ageing potential
	12°C and 14°C Serving temperature
	Ongoing organic certification and biodynamic conversion
	East / South-East Exposure
	3,98 ha / 52,50 ha Surface area

Terroir

Plot

At the top of the hill (340 m altitude), bordering a forest, we benefit from evening shade, rather than scorching end-of-day sunshine, allowing us to maintain a pleasant natural freshness alongside the impact of altitude and east-facing exposure.

Soil

Shallow marly soils on a limestone slab.

Expertise

Harvest: September 5-7 & 8, 2023

Manual, in small crates of 13 kg.
Meticulous sorting of each bunch.

Vinification

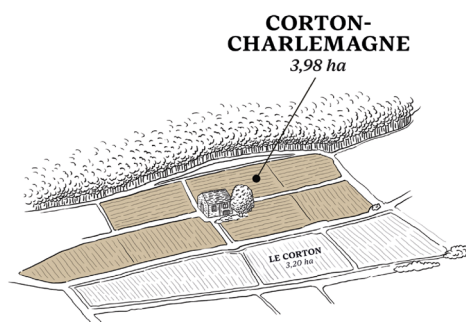
Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

Ageing in barrel

22 months. New oak: 35%

Maturation

The cellars of the Bastions of the ancient Château de Beaune provide ideal ambient conditions. Natural hygrometry and constant temperatures create the perfect environment for this Grand Cru to mature smoothly from an early age.



Impact on wine

The marls contribute salinity, creating powerful, rich and round whites. The limestone subsoil on the slope brings balance to the wine, imparting freshness and a lemony flavour.



Winemaker's notes

Saline with notes of sugared almonds, a powerful attack that lengthens on the finish. A wine that requires time to reveal its full expression and should be decanted when young.