

Corton-Charlemagne

Grand Cru

2018

GRAPE

Chardonnay

HARVEST

30/08/2018

BOTTLING PROCESS

09/12/2019

CONSERVATION POTENTIAL

5-10 years

VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 14 months (30% new oak).



TASTING NOTES

The nose has beautiful notes of white fruit with a hint of vanilla. Beautiful freshness and minerality characterize the bouquet. On the palate, the wine is delicious, salty with a refreshing acidity. The finish is smooth, long with pine tree notes.