



CORTON CHARLEMAGNE

Grand Cru
2013

Location

Appellation: CHARLEMAGNE Grand Cru
Grape variety: Chardonnay
Colour: White
Surface area: 0.28 hectare
Age of vines: 35 and 55 years
Exposure: East

Terroir

Magnificent terroir of white marls high on the hill-side and facing south.
Very calcareous ground, with good drainage, allowing harvests at optimal maturity.



Tasting

The expression of this exceptional white wine is mineral, with white flowers and fruit (peach, apricot). The persistence on the palate is infinite. It is one of the loveliest white wines of Burgundy which may be tasted young and which gains in complexity and richness as the years go by.

Vintage

A cold and cloudy winter led to an extremely wet spring with flooding in Savigny-Les-Beaune. A difficult start to the growing cycle with poor fruit set during flowering giving again a small crop. A ferocious windy hail storm fell on July 23th which wiped out a large proportion of the grapes in Savigny and Pernand (70-95% lost). Corton luckily escaped this catastrophe. The cuvée Savigny les Lavières Wasn't made because of the minute crop. The solace came at the end of summer with good weather for the latter part of the season, allowing us to harvest late (6 to 15 october) and hence optimise the ripeness. The wines are debse, structured and fresh, promising a bright future.