

THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The white wines are powerful and concentrated yet balanced out by a crisp acidity. The aromatic profile exudes notes of freshly cut pear.



APELLATION DESCRIPTION

Legend has it that the Corton hillside was once planted exclusively with red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains in the Emperor's beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne therefore decided to replant the vineyards with white grape variety in order to continue drinking his favourite wine. Our family purchased this parcel in 1874 along with the Corton "Clos des Cortons Faiveley" Grand Cru Monopole.

Exposition : East
Soil : Grey marls
Grape Variety : Chardonnay

Characteristics of our plot
Surface area : 0 ha 86 a 57 ca [2,14 Acres]
Years the vines were planted : 1933, 1935, 1987, 1988, 2010



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months. This enables them to retain excellent tension and aromatic complexity as well as a smooth, delicate palate.



TASTING

The nose reveals oaky, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.

Serve with : Veal sweetbreads with morel mushrooms, salmon in a sorrel sauce, grilled lobster.

Serve at : 12 to 14°C

Cellaring Potential : 15 years or more depending on the vintage

