

## Corton Charlemagne 2022



**The Vineyard:** Corton Charlemagne is a grand cru situated on the Corton hill and benefiting from an excellent exposure to sunlight. Its aspect ranges from East to South. Whereas the neighboring plots are planted with pinot noir growing on clay and limestone, the grapes growing in the Corton Charlemagne area are planted in a layer of sandy soil on top of a bedrock of calcareous marl, which is particularly well-suited to chardonnay.

**Grape Variety:** chardonnay

**Appellation:** Grand Cru

**Location:** in the village of Aloxe-Corton

**Origin:** Corton Charlemagne owes its name to two emperors: Corton is the contraction of *Curtis d'Otton*, (which means *Otto the Great's estate* in the Frankish language,) Charlemagne

(Charles the Great) is the name of the emperor who owned a small estate in Aloxe, which he donated to the Abbey of Saint Andoche in 775 A.D. His name was later given to the Southwestern part of the hill.

According to a legend, Charlemagne drank the wine of his parcel which was then planted with red cultivars. Unfortunately, he suffered from hand tremors and when he drank his Corton wine, the liquid left stains on his white beard, which irritated his wife, Hildegard. She ended up forbidding him to drink his wine. This is why he decided to plant white cultivars so as to have a bit of peace at home.

**Characteristics:** Corton Charlemagne is characterized by its strength and its length. Our wines generally reveal citrus, peach, honey and ginger bread aromas. Their bouquet is powerful and complex.

**Age of the vineyard:** 41 years old

**Tasting:** Pale gold hue. Elegant bouquet of pear, citrus and linden-tree on the nose. In the mouth, this wine is very powerful and marked by aromas of pear, quince and by its long finish.

**Aging:** Aged in barrels for 11 months (10% new barrels). Corton-Charlemagne may age between 6 and 20 years when kept in good conditions (in a dark, humid, not necessarily underground cellar, shielded from harmful influences such as vibrations. 11°C is considered the ideal temperature but maintaining consistency is what really matters.

**Vintage:** The harvest took place from 31 August to 10 September, under beautiful sunny skies. The weather during the year 2022 was once again intense and mainly hot between heatwaves and drought during the summer. The beautiful harvest was conveyed to the wine shed, presenting a high sanitary quality, optimal maturity and a beautiful acidity. A wine full of promises...