

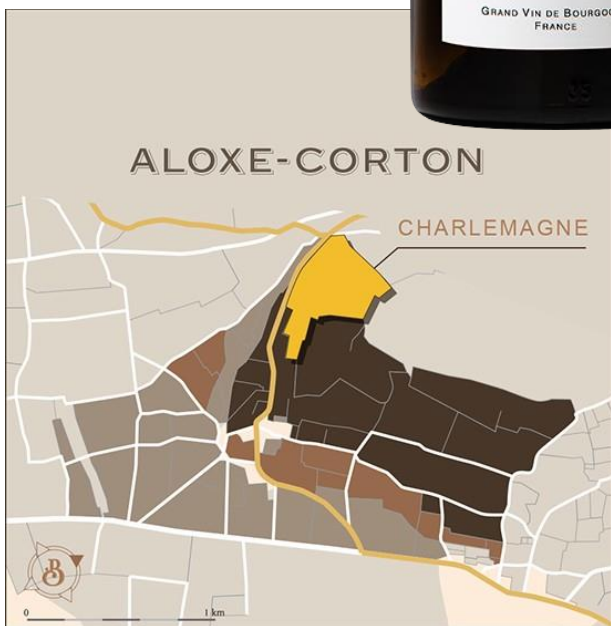
Corton-Charlemagne Grand Cru 2021

This great white Burgundy from the Côte de Beaune hails from the slopes of the Corton hill.

The World of Fine Wines – 96 Pts
TimAtkin.com – 94 Pts
JancisRobinson.com – 17.5+ Pts

TASTING NOTES

With a beautiful pale yellow color with white reflections, this wine reveals intense aromas of lemons, yellow fruits and spicy notes. The palate reveals a smooth, buttery texture and a nice salinity on the finish.



ORIGIN

This Grand Cru appellation exists only in white and covers a surface area of 71.87 ha of which 48.57 ha of vines are located in Aloxe-Corton, 17.25 ha in Pernand-Vergelesses and 6.5 ha in Ladoix-Serrigny. The soil is clayey with marls at the upper part of the slope.

The emperor Charlemagne gave these vines to the collegiate church of Saint-Andoche in Saulieu in 775 to whom they belonged for the next thousand years. With a name that still celebrates the memory of the emperor, Corton-Charlemagne includes the Charlemagne and En Charlemagne vineyards as well as a few neighbouring single vineyards (the Grand Cru AOC dates back to 31 July 1937).

VITICULTURE

Grape variety: chardonnay
Soils: marly, rich in clay with some limestone areas.
Exposition: South.
Pruning: Guyot system.
Average age of the vines: 41 years old.

VINIFICATION

Harvest date: 27 September 2021.
The grapes were handpicked.
At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: 17 months in 228L barrels, without racking, no stirring to accentuate the mineral character of the wine. A proportion of 50% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in March 23, 2023.

Number of bottles: 471.

VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: 7 years and more.



JEAN-CLAUDE BOISSET