



- **A little bit of history...**

At the edge of the wood of the Corton Hill, the parcel **Le Charlemagne** faces southwest and extends to the top of the hill overlooking the commune of Aloxe-Corton. According to legend, Charlemagne, king of the Franks, ceded a land of vines in 775 to the Chanoines who belonged to the Collegiate Church called Saint-Andoche de Saulieu. To show his gratitude, the Chanoines are said to have named these vines after him.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

**Grape variety** : Chardonnay

**Area** : 10 ares 57

**Age of vines** : Between 50 and 60 years

**Yield** : 40 at 45 hl/ha

**Soil** : Shallow soil with a silty to silty-clayey texture, which came about from the weathering of the formation of Pernand marlstone deposits. Although the silty texture is conducive to strong soil erosion, the surface's stone content plays a protective role against this phenomenon.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, grass coverage, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Noël and Bruno assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and light through their foliage. When the grapes have attained their optimal balance and maturity, the

grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

- **Vinification**

On receiving the grapes, we carefully sort them at the winery. The grapes are treading and gently pressed in a pneumatic press. In order to avoid crushing the grapes—which would harm the quality of the grape must, and to avoid extracting the vegetable part of the cluster, we prefer to obtain the juice at low pressure. The run-off is then clarified by the force of gravity, eliminating the roughest dregs, which would negatively affect the quality of the future wine. Some of the juice is then drawn off into stainless steel vats, and the rest is placed in French oak barrels. Alcoholic fermentation begins thanks to the activation of the indigenous yeast (yeast naturally present in the grape must).

- **Ageing**

Ageing is an essential step for achieving a quality wine, and this is why we take special care in selecting our barrels using wood from the forests of Allier and Vosges. The **Corton-Charlemagne** is designed to be kept for many years, it is aged 15 months in 50% new wood casks (228L Burgundian tuns). We strive to preserve the aromatic uniqueness of this nectar by bringing out its personality and not trying to conceal it. The cask is a true ally for ensuring the wine's complexity; it bestows the *cuvée* with a certain subtlety and precision.

- **Wine tasting**



**Corton-Charlemagne** presents notes of citrus fruits, lime blossom and cloves on the nose. The mouth is lively but generous, characterized by an elegant minerality that makes for a refreshing sensation.

**Accompaniments:** *Foie gras*, large shellfish, sea bream with candied lemon, fattened hen in a cream sauce, veal in a white sauce, blue cheese or even *Epoisses* cheese...

**Temperature of service :** 12 °C