

DOMAINE CLAUDE CHEVALIER CORTON-CHARLEMAGNE GRAND CRU 2016

GRAPES

CHARDONNAY 100%

PRODUCTION AREA

CRU "LES POUGETS", ALOXE-CORTON,
CÔTE D'OR, BORGOGNA

SURFACE OF THE VINEYARD

0,36 HA

ALTITUDE OF THE VINEYARD

280 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

RATHER CLAYEY AND CALCAREOUS

TRAINING SYSTEM

GUYOT

DENSITY OF VINES

ABOUT 10.000 PER HA

PRODUCTION PER HECTAR

48 HL ON OVERAGE

YIELD OF GRAPES INTO WINE

65%

AVERAGE AGE OF VINES

FROM 19 TO 45 YEARS (TWO PARCELS)



HARVEST TIME

SECOND DECADE OF SEPTEMBER

DESTEMMING

TOTALLY CARRIED OUT

VINIFICATION

MUST SETTLING FOR 24H;

COLD PRE-MACERATION

ALCOHOLIC FERMENTATION

IN WOODEN VATS, SPONTANEOUS
(WITHOUT YEASTS)

MALOLACTIC FERMENTATION

IN WOOD, SPONTANEOUS, USUALLY
DURING NEXT SPRING

AGEING

11 MONTHS IN 228LT PIÈCE, NEW FOR 25%

FILTRATION

SLIGHT

ALCOHOLIC

13,50%