



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.24

Total Acidity

6.59 g/l

Tasting Guide



Tasting note printed

31/07/2025

Corton-Charlemagne Grand Cru 2020 6x75cl

Winemaker Notes

Corton Charlemagne is powerful, rich and mineral with an intense flavour of fruits and flowers and spicy aromas of pepper and cinnamon.

Vineyard

The Corton Charlemagne Grand Cru appellation is shared by the two villages of Aloxe-Corton and Pernand-Vergelesses in the Northern part of the Côte de Beaune.

Winemaking

The fermentation takes place in oak barrels, after which they are aged in barrel for 18 months.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Goes well with poultry in cream sauce

