



Corton-Charlemagne



APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

Grand Cru appellation in the Côte de Beaune, in Côte-d'Or.

The production area for wines in the CORTON-CHARLEMAGNE appellation includes that of the CHARLEMAGNE appellation, which is currently no longer used on labels.

Communes producing wine:

CORTON-CHARLEMAGNE: **Aloxe-Corton, Ladoix-Serrigny and Pernand-Vergelesses.**

CHARLEMAGNE: **Aloxe-Corton and Pernand-Vergelesses.**

Certain plots, depending on whether they are planted with Pinot Noir or Chardonnay, can benefit, at the producer's choice, from either the CORTON appellation (red wines), or the CORTON-CHARLEMAGNE appellation (white wines).

On the label, the words GRAND CRU must appear immediately below the name of each of these appellations.

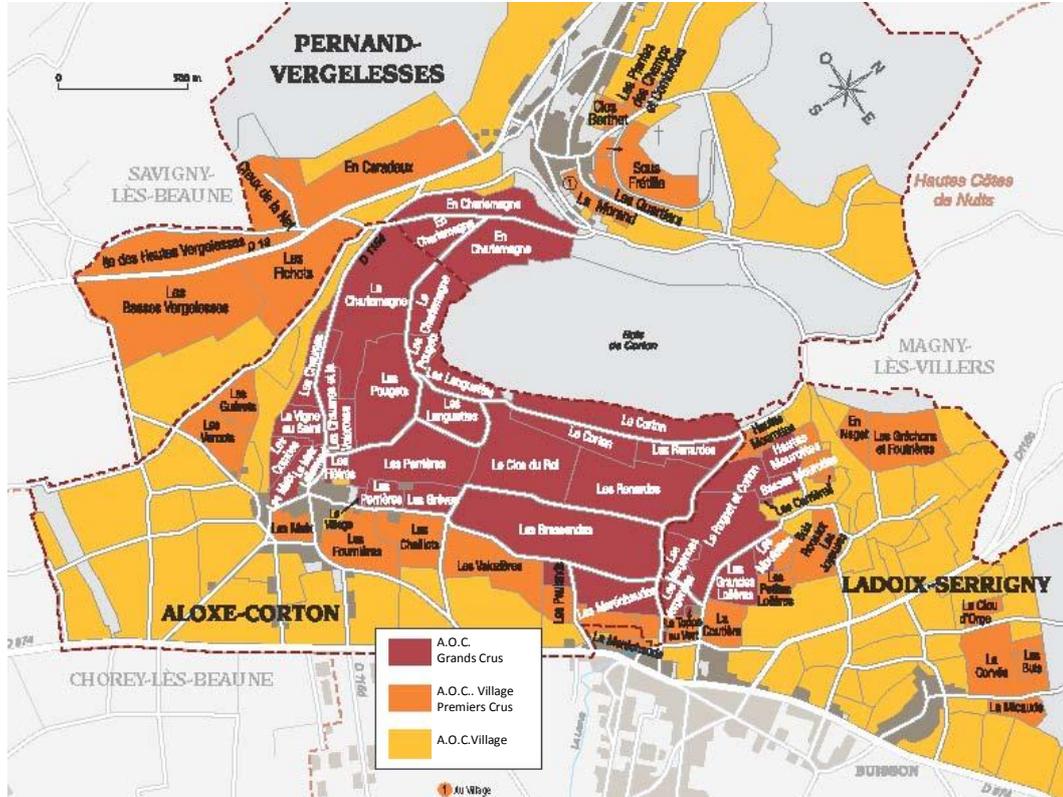
STYLE OF THE WINES

Pale gold when young, with glints of green, Corton-Charlemagne develops yellowy, amber colours as it ages. With immeasurable delicacy, its bouquet expresses buttery notes of baked apples, citrus fruit, pineapple, lime flowers, bracken, juniper, cinnamon and flint. There are frequent honeyed scents. Older vintages (25 to 30 years old) are accompanied by notes of leather and truffles. The glass and the palate are filled with a powerful fragrance. Exceptionally rich, the Chardonnay presents remarkable concentration, distinction and balance. It is rare for the qualities of the grape variety to establish such a close link with the character of the terroir.

THE SOMMELIER'S RECOMMENDATIONS

Corton-Charlemagne's powerful bouquet, its richness and distinguished character present a remarkable acidity, perfectly controlled by a well-rounded opulence on the palate, that should be paired with noble, delicate dishes, which are also powerful and aromatic. Natural candidates would be foie gras, whose slight bitterness will be framed by the wine's minerality and power, or, more classically, crustaceans, such as lobster, crayfish or crab, whose delicate yet flavourful flesh produces a spectacular harmony... Poultry and veal in white sauce also make a delicious combination, as do blue cheeses.

Serving temperatures: 12 to 14°C.



LOCATION

At the boundary between the Côte de Nuits and the Côte de Beaune, on the side of the latter, at an altitude of between 280 and 330 metres, much of CORTON-CHARLEMAGNE is south-west facing (which is rare in the Côte de Beaune). High and rounded on its three wine-producing slopes, the Montagne de Corton joins the villages of Aloxe-Corton (Charlemagne Climat), Pernand-Vergelesses (En Charlemagne Climat) and Ladoix-Serrigny (several Climats in full or in part: Pougets, Corton, Languettes).

This vineyard was given to the Collegiate Church of Saint Andoche de Saulieu by Emperor Charlemagne in 775. It was to be owned by the church for a thousand years. Today, CORTON-CHARLEMAGNE continues to celebrate "the Emperor with the flowery beard" (said to be due to drops of red wine!), assembling the Climats of Charlemagne and En Charlemagne, and a few other neighbouring Climats, under this banner (recognized as an AOC Grand Cru on 31 July 1937). Unlike Corton, the name of the Climat is not mentioned on the label.

TERROIRS

The vines are planted on the steep slopes (20-23%) and on the uppermost part of the Montagne de Corton, which offers a perfect geological cross-section (younger Jurassic formations between Ladoix-Serrigny and Meursault, about 145 million years old), with marly soil whose colour varies (yellowish, ochre, brown), and which is rich in clay. Limestone banks alternate with marl under a thin layer of rendzinas. Corton (mostly red) is produced on the middle slopes from significantly different soil.

COLOUR(S) AND GRAPE(S)

Exclusively white wines made from the **Chardonnay** grape.

PRODUCTION

Wine-producing area*:
 1 hectare (ha) = 10,000 m² = 24 "ouvrées"
56.61 ha

Average annual production:**
 1 hectolitre (hl) = 100 litres = 133 bottles
2,332 hl (310,156 bottles)

*in 2011 **5-year-average 2007-2011