

Pierre Meurgey

*Corton Charlemagne Grand Cru*



The Corton Charlemagne appellation occupies the highest portion of the Hill of Corton where the gradients are steep (20-23%), almost on the border between the Côte de Nuits and the Côte de Beaune, and at altitudes between 280 and 330 meters. Much of the Corton- Charlemagne appellation faces south-west (which is uncommon in these parts). The Hill of Corton, high and rounded, has vineyards on three sides corresponding to the three villages of Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny.

Grape varieties : Chardonnay

Press Notes

Vineyard age : 40 years old

Wine Enthusiast

Grape yield : 35 hl/ha

2018

94 points

Exposure : Southwest

Soil : Clay and Limestone

Alcohol : 13.2%

Tasting notes :

When young, Corton-Charlemagne is pale gold in color with green highlights. As it ages, the color shifts towards yellow or amber. The bouquet, delicate in the extreme, features buttery notes, citrus fruits, pineapple, lime, cinnamon, and flint.

