

Corton Chaumes 2023



The Vineyard: Our plot is located on the Corton hill under our parcel of Corton Charlemagne, with a southern exposure. The soil consists of clay and limestones.

Grape Variety: Pinot noir

Appellation: Grand Cru

Location: Aloxe-Corton

Age of the Vineyard: 23 years

Tasting notes: Intense nose with notes of blueberries. In the mouth we have elderberry aroma. The wine is velvety, smooth and the tannins are soft. It has a great finesse.

Aging: Aged in barrels for 18 months (12.5% new barrels). Non-filtered. Its aging potential is at least 40 years.

Vintage: For Burgundy's winegrowers, the 2023 vintage proved to be very challenging. The harvest took place from 7th to 18th of September, under a

very hot weather (30-35 °C). The summer was relatively cool, and the grapes barely ripened until a warm spell descended on the region as of August 30th (temperatures between 30° C and 35° C.) At first, we thought of postponing the beginning of the harvest in order to pick fully ripe grapes but after due consideration we moved up the date to avoid picking over-ripe grapes! Thus, we harvested very concentrated grapes. The work in the wine shed was strenuous because of the heat. We only used indigenous yeast to ferment our wines. We had to monitor the temperature in the vats very carefully to prevent the fermentation process from stopping and keep the freshness and acidity of the grapes.

Because of the concentration and full-bodiedness of the wine, maturation in the barrels took longer and we used more new oak than usual for our different cuvées. 2023 is a high-quality vintage with a good aging potential.