



Corton-Charlemagne Grand Cru 2018

BACKGROUND

Domaine Antonin Guyon is one of the most prestigious estates in the Côte d'Or, as well as one of the largest family-owned wineries in the region. It was started in the 1960s by Antonin Guyon with parcels of land in Gevrey and Meursault. Today, the massive 47 hectare property is controlled and operated today by Antonin's sons, Dominique and Michel and produces wines of impeccable quality from 15 different appellations, which includes many renowned villages from the region. An exceptional range of Premier and Grands Crus.

TERROIR & VINTAGE NOTES

The Corton-Charlemagne Grand Cru vineyards straddle the communes of Pernard Vergelesses and Aloxe-Corton and enjoy a south westerly exposure. The soil here is white marl, and almost pure limestone.

WINEMAKING & AGING

The Corton-Charlemagne Grand Cru vineyards straddle the communes of Pernard Vergelesses and Aloxe-Corton and enjoy a south westerly exposure. Fermentation is carried out at 64–68°F in oak casks. Lees are stirred in the casks twice a week. Wines are aged in 50% new French oak barrels for 18 months.

TASTING NOTES

Magnificently concentrated, a very fine nose with aromas of acacias, honeysuckle blossoms and nuts. Very pure and powerful with superb depth that will age up to 10 years. Serve with shellfish, lobster, foie gras and poultry dishes in creamy sauces.



750ML



ORIGIN

Corton Charlemagne Grand Cru
AOC, Burgundy, France

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Dominique Antonin

