

Corton-Charlemagne Grand Cru 2020



BACKGROUND

When Antonin Guyon started out in the 1960s, he had but a few small parcels of land in Gevrey and Meursault-not an uncommon footing to have in the fragmented tapestry of Burgundy. But today, thanks in part to his forward-thinking sons Dominique and Michel, the domaine has evolved into one of the most prestigious in the Côte d'Or, with day-to-day operations helmed by Dominique and his daughter, Hombeline. Based in Savigny-lès-Beaune, the family's vineyard properties stretch around the hill of Corton, north to Gevrey, south to Meursault, west to the Hautes Côtes de Nuits and east to Chorey-lès-Beaune. Their wines represent 15 different appellations, including an exceptional range of Premier and Grands Crus and covering many renowned cru villages, giving Domaine Antonin Guyon the depth of a traditional négociant, with estate-produced wines that represent a variety of quality tiers and price points.

TERROIR & VINTAGE NOTES

The Corton-Charlemagne Grand Cru vineyards straddle the communes of Pernard Vergellesses 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 Vergellesses and Aloxe-Corton and enjoy a south westerly exposure. Grapes are hand-harvested and then carried to the winery in small boxes, where they are sorted. Fermentation is carried out at 64-68°F in oak casks. Lees are stirred in barrels once a week. This wine is aged in oak barrels (50% new oak) and estate bottled after 16 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.





Corton Charlemagne Grand Cru AOC, Burgundy, France

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Dominique Antonin



