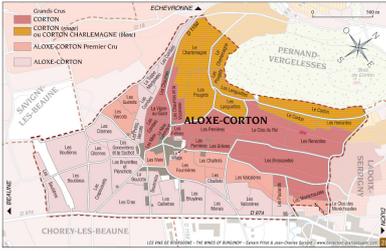




JEAN-CLAUDE BOISSET

CORTON-CHARLEMAGNE GRAND CRU 2011



Varietal

100% Chardonnay

Origins

This Grand Cru appellation exists only in white and covers a surface area of 71.87 ha of which 48.57 ha of vines are located in Aloxé-Corton, 17.25 ha in Pernand-Vergelesses and 6.5 ha in Ladoix-Serrigny. Total production for this Corton Charlemagne is 2,200 hl. The soil is clayey with marls at the upper part of the slope. The emperor Charlemagne gave these vines to the collegiate church of Saint-Andoche in Saulieu in 775 to whom they belonged for the next thousand years. With a name that still celebrates the memory of the emperor, Corton-Charlemagne includes the Charlemagne and En Charlemagne vineyards as well as a few neighbouring single vineyards (the Grand Cru AOC dates back to 31 July 1937).

Vinification and maturing

Harvest date: 20 September 2011. The grapes were handpicked and collected in 20-kg perforated crates.

At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeasts.

In the cellar: aged for 17 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 25% new French oak barrels (450-litre capacity for more delicate oak and heightened minerality!) that had been toasted at length at low temperatures were used.

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in February 2013. 800 bottles were produced.

Tasting notes

Visual: yellow light colour with green glint.

Nose: white flowers, apricot, and pineapple scents enhanced by a delicate menthol note.

Palate: splendid, full and fresh, enhanced by a minerality that brings a long ending. A great wine, rich and complex.

Food and wine pairing

Roasted langoustines with saffron, lobster or capon with morels.

Ageing potential

10 years and more

Serving suggestions

12°C

Jean Claude BOISSET

Nuits Saint-Georges - France - contact@jcboisset.fr

