



Corton Charlemagne

Grand Cru



Vineyard of origin:

Appellation: Corton Charlemagne

Geolocation: 4.7070765 – 4.853500

Grape variety: Chardonnay

Soil type: Calcareous clay

Vine age: 70 years

Yield: 50 hectoliters per hectare



Wine:

ABV: 13%

Vinification: Handpicked and selected during harvest.

Low-pressure pressing.

Low-temperature static must settling for 24 and 36 hours.

Vinified in stainless steel tanks.

Maturation: Matured on fine lees for 18 months in French oak barrels.

Malolactic fermentation.

Racked, fined and lightly filtered before bottling.

Production: 150 bottles per year

Bottled at the estate.



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