



CORTON-CHARLEMAGNE GRAND CRU BLANC AOC 2015

Origin:	France, Bourgogne-Franche-Comté, Savigny-les-Beaune
Quality grade:	AOP
Site:	Corton-Charlemagne
Normal Classification:	Grand Cru
Varietal:	Chardonnay 100 % 35 - 55 years
Geographical Orientation:	east
Soil:	marl calcareous



CELLAR

Harvest:	handpicked September 1 - September 12
Fermentation:	spontaneous
Malolactic Fermentation:	yes

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	4.9 g/l
Residual Sugar:	3 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Optimum Drinking Year:	2018 - 2028

AWARDS

Robert Parker:	93
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