



Corton-Charlemagne Grand Cru 2017 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.5%

Residual Sugar
less than 2 g/l

pH
3.26

Total Acidity
6.06 g/l

Drinking Window
2025 - 2037

Tasting Guide



Tasting note printed
24/04/2025

Winemaker Notes

Corton Charlemagne is powerful, rich and mineral with an intense flavour of fruits and flowers and spicy aromas of pepper and cinnamon.

Vineyard

The Corton Charlemagne Grand Cru appellation is shared by the two villages of Aloxe-Corton and Pernand-Vergelesses in the Northern part of the Côte de Beaune.

Winemaking

The fermentation takes place in oak barrels, after which they are aged in barrel for 18 months.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Goes well with poultry in cream sauce

