



# Corton-Charlemagne Grand Cru 2018 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.5%

Residual Sugar  
0.5 g/l

pH  
3.24

Total Acidity  
6.19 g/l

Drinking Window  
2025 - 2038

Tasting Guide



Tasting note printed  
04/04/2025

## 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

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## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain.

In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

## Food match

Goes well with poultry in cream sauce

