

Corton-Charlemagne Grand Cru

Chanterêves



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Corton-Charlemagne Grand Cru

GRAPE VARIETY: Chardonnay

WINEMAKER: Tomoko Kuriyama and Guillaume Bott

VINEYARD: West-facing parcel situated mid-slope in Pernand-Vergelesses, just above the village.

VITICULTURE: Organic (not certified) with biodynamic methods. Plowed by horse.

WINEMAKING: Crushed grapes, long press cycle (6 hours). Fermented over indigenous yeasts using *pied de cuve*.

AGING: Aged for 12 months in 228L and 600L barrels.

BOTTLING: No fining. Occasional light filtration. Minimal SO2 addition, if necessary, before bottling.

