



DOMAINE PIERRE VINCENT

Corton – Charlemagne GRAND CRU

VINEYARD

Grape Variety : Chardonnay.

Surface : Charlemagne 0.2807 ha & En Charlemagne 0.1928 ha.
Aloxe-Corton planted in 1966 and Pernand-Vergelesses in 1947.

Sol : Ideal proportions of limestone and clay.

Le Charlemagne at Aloxe-Corton is oriented Southwest, and En Charlemagne at Pernand-Vergelesses faces Northwest.

Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

At Aloxe-Corton, this climat is situated right at the top of the Corton hill, under the wood of the same name. It figures in a catalogue of manuscripts of the Abbey of Cîteaux dated 1212 as "Vineae de Cortun" or "the vines of Cortun", and a parcel of the Domaine, the Clos de Courton, is also cited in 1483 in a deed of donation to the Abbey of Cîteaux from the royal Domaine of Otton (Cort-is-Ottoni). It is also said that Charlemagne offered this parcel to the monks of Saint-Andoche de Saulieu in 775. These two men, through their history, gave their names to this climat.

At Pernand-Vergelesses, the vines sit at the end of an exceptionally well exposed valley, facing Southwest. It is said that this climat was part of the ancient Clos de Charlemagne of great repute.

Charlemagne was nicknamed "the emperor with the flowery beard", not for any stylistic effect, but because his beard turned red every time he got carried away by drinking wine a little too quickly. Exasperated, his wife would have given him some wise advice: plant white grape vines to avoid these untimely splashes. Charlemagne complied, and this is how, says legend, Corton-Charlemagne became a white wine.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels (20% new) for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.



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