



DOMAINE
JEAN-BAPTISTE
BOUDIER

CORTON-CHARLEMAGNE GRAND CRU



Appellation

Corton-Charlemagne Grand Cru

Specific area

Le Corton

Grape variety

Chardonnay

Terroir

- Exposure: south-east
- Soil: thin, strongly limestone, resulting from the alteration of colluvium and very strongly calcareous silty marl
- Geological subsoil: Upper Jurassic Pernand marl
- Location: top of the hillside, under the Corton woods. Steep slope
- Elevation: 350 metres

Vineyard

Year of planting: 1961

Area cultivated

0.06 Ha

Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table. Very long, gentle pressing. Vinification without sulphur.

Vatting / Maturing

Fermented with yeasts indigenous to the terroir. Aged in French oak barrels for 14 to 20 months.

No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

Corton-Charlemagne Grand Cru reveals an exceptional range of aromas, marked by ripe fruit flavours such as citrus, stone fruit and exotic fruit. Floral notes of lime blossom and hawthorn add a delicate elegance. The time spent in barrel contributes to the complexity of this powerful white, with a few vegetal touches as well as notes of undergrowth, butter, grilled almonds, honey and torrefaction. This wine stands out for its richness, power and fullness, offering impressive length on the palate. The whole is perfectly balanced and reveals exceptional ageing potential.

Domaine Jean-Baptiste Boudier

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