



CORTON-CHARLEMAGNE

Grand Cru

2019

Village of origin: Aloxe Corton,

Pernand-Vergelesses, Ladoix-Serrigny

Appellation surface area: 71 Ha 88 a 34 ca

Grape variety: Chardonnay

Yield: 35 Hl/Ha

Average planting density: 10000 plants/Ha

Orientation: South-East
Soil: Clay and limestone

Ageing: 75% in a 350L new oak barrel.

TASTING NOTES

Hue: Medium-pale yellow with hints of green.

Nose: Iodized - very ripe lemon - flint - spices - floral (acacia).

Palate: Fine salinity. Very dense with elegant strength. A very pure and precise wine. Smooth.

SERVING TEMPERATURE: 13°

DRINK DATE: FROM 2035

Contact

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