



APPELLATION

AOC CORTON CHARLEMAGNE GRAND CRU

COLOR

WHITE

VINTAGE

2019

FARMING

SUSTAINABLE

VINE AGE

30 YEARS

VARIETAL

100% CHARDONNAY

ALCOHOL

13.5%

SOIL

CLAY & LIMESTONE

FERMENTATION

GRAPES ARE CRUSHED THEN PRESSED.

FERMENTATION IN OAK BARRELS ONLY, IT CAN LAST UNTIL THE NEXT SPRING TO HAVE MORE COMPLEXITY AND DELICACY.

FERMENTED WITH NATURAL YEASTS.

AGING

10-12 MONTHS IN BARRELS (30% NEW).

FILTERED. UNFINED.

SO2

98 MG/L

AGING POTENTIAL

15-25 YEARS

CASES PRODUCED

50 CASES

TASTING NOTES

Legendary vineyard, the plot of Domaine Louis Lequin is ideally placed, which gives it an outstanding finesse and elegance, with floral and honey notes.

DOMAINE LOUIS LEQUIN & FILS

CUVÉE CORTON CHARLEMAGNE GRAND CRU

THE STORY

The Domaine is old, the LEQUINs have been winemakers in Santenay since 1604. The domaine was one of the first domaine to bottle their wines in the whole Burgundy region. They perpetuate this ancestral know-how with passion. Each generation brings its stone to the building, in the respect of traditions.

The work begins in the vineyard. The vine is a living being that pays you the attention you give it. This is why they only use organic fertilizers, they practice plowing, natural grassing, mycorrhization of young plants, and reasoned control. These lands are their heritage, it is essential to preserve them. In order to protect the harvest, it is 100% manual.

White wines (Chardonnay) are crushed then pressed. Fermentation is done entirely in oak barrels and can last until the following spring. This technique requires a lot of attention, but allows to obtain a lot of finesse and complexity. Aging on lees lasts between 10 and 12 months.

Red wines (Pinot Noir): mainly de-stemmed harvest with sometimes a hint of whole harvest.

A long vinification of about 1 month which takes place in 3 phases: 1 week of cold maceration, 1 week of fermentation, 2 weeks of maceration/extraction. This is to preserve the tastes through a gentle but long-lasting extraction. This is followed by aging in barrels which can last between 10 and 18 months. A proportion of new barrels is brought to each cuvée, between 20 and 50% depending on the appellation. It is an important step to structure and develop the aromatics of the wines while preserving the freshness. Winemaking is not an exact science, but rather an alchemy where the feeling is essential, each year and each plot being different.

