

Domaine Clos de la Chapelle

Corton-Charlemagne Grand Cru



Following the harvest, the grapes are sorted and whole-cluster pressed. A short debourbage is followed by barrel fermentation with native yeast at 20 degrees Celsius. The wine ages between 12 to 18 months depending on the vintage with a light fining before bottling.

Grape varieties : Chardonnay

Grape yield : 35 hl/ha

Exposure : Southeast

Soil : Calcareous and limestone

Tasting notes :

Silky smooth and finely woven, with lemon, apple, spice and stone flavors, this is both complex and sophisticated. The vibrant structure drives the flavors, building to a long, mouthwatering aftertaste. Approximately 1280 produced annually.



Press Notes

John Gilman

2018 94 points

Burghound

2018 93 points

Wine Spectator

2021 95 points

2020, 2017, 94 points

2015

2018 92 points

2014 95 points

James Suckling

2017 94 points

