

## 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.



Organic

#### 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

