

Corton-Charlemagne Grand Cru

Domaine Dubreuil-Fontaine

White Wine - Chardonnay

HARVEST: Manual and sorting

VINIFICATION: Traditional fermentation in oak barrels and 100 % malolactic fermentation

MATURING: 10 to 12 months in oak barrels, including 30% of new oak.

GRAPE VARIETY: Chardonnay

EXPOSITION: Plots are located mid and down slope. West exposition, on the village of Pernand. The vines are on the climat en Charlemagne.

SOIL: Mostly limestone and some clay

SURFACE: 0,70 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 1000 bottles

