

MAISON EVENSTAD

Corton-Charlemagne

Grand Cru

2022

THE CLIMAT

Where the Côte de Nuits and the Côte de Beaune meet, the Corton-Charlemagne Grand Cru stretches out across steep, well drained slopes, rich in clay and limestone. It owes its name to the Emperor Charlemagne. Located on the upper part of the Montagne de Corton and encompassing the villages of Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny, the vineyard gives birth to wines combining minerality, structure, and aging potential.

THE WINE

This wine displays a beautiful aromatic intensity with notes of ripe stone fruits and almonds, as well as white flowers. Ample and generous, its palate reveals great depth supported by vibrant acidity, while its lingering finish presents delicious notes of baked apple.

THE VINTAGE

2022 is synonymous with a vintage of great quality and the return of satisfying volumes. After a mild and dry winter, the growing season arrived early. Spared by the April frost, the warm spring accelerated plant growth, favoring early flowering and optimal fruit set. After particularly dry spells during winter and spring, late June rains were timely. A hot, dry and at times scorching summer allowed for a good ripening, although in places the vines did react to hydric stress. Mid-August rainfall will be decisive by constant sunshine until the harvests, which started on 25th August in the Côte de Beaune and 2nd September in the Côte de Nuits.



VARIETAL	100% Chardonnay
HARVEST DATE	31/08/2022
BOTTLING DATE	25/01/2024
BARREL AGING	14 months
% NEW BARRELS	20%
ALCOHOL CONTENT	13,5%
ORIENTATION	East
CLASSIFICATION	Grand Cru
BOTTLES PRODUCED	2126



DOMAINEEVENSTAD.COM

