



L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



2022 Corton-Charlemagne

Domaine - Grand Cru- 100% Chardonnay

The vineyard site occupies a dominant position on the hill behind the village of Aloxé-Corton. The estate of Drouhin faces due east.

Winemaking

- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- Vinification: slow pressing in a pneumatic press.
- The juice of the last press is separated of the free run-juice.
- The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 30%.
- The ageing lasts between 18 to 21 months.

2022 Vintage:

2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

Tasting notes by Véronique Boss-Drouhin:

One of the greatest wines of Burgundy, to be tasted with awe and reverence. It has an intense golden hue. On the nose, there are some subtle tones of rose, fresh almond, citrus, honey, exotic wood and spice. Majestic and well balanced on the palate. Generous and lively at the same time. Intense and complex aftertaste. All the aromas mingle and linger for quite a long time afterwards. A wine of undeniable majesty.

Service

- Cellaring: Optimal consumption: 8 to 15 years
- Ageing potential: 20 years
- Tasting temperature: 14°C (57°F)

[Click Here
For More
Information](#)

Wine Advocate 92-94 Points

The 2022 Corton-Charlemagne Grand Cru (Domaine) derives from vines in Languettes, a south-facing climat that produces a ripe style of wine. Delivering aromas of sweet yellow orchard fruit, confit citrus and buttery pastry, it's medium to full-bodied, rich and ample, with a layered, seamless profile.

Also:

Jancis Robinson-17.5

