



Domaine Michel Juillot

CORTON CHARLEMAGNE GRAND CRU

VINEYARD

Color : White

Grape variety : Chardonnay

Dates of plantation : 1965

Soil : clayey-limestone and clay «argoviennes»

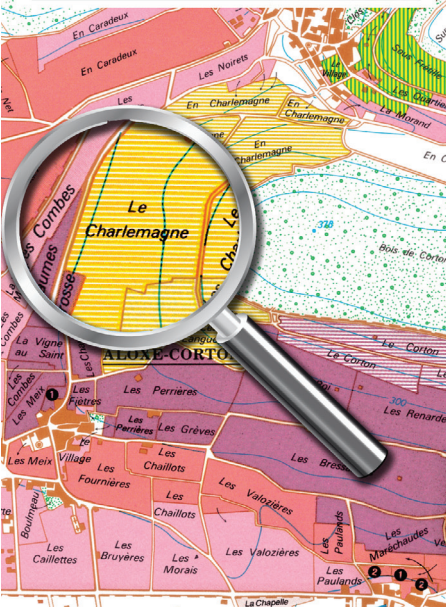
Aspect : South West

Altitude : 280 meters

Annual production : 2,160 bottles



TERROIRS
DE
CORTON



VINIFICATION

Manual harvest - Selective picking on sorting table - Full bunches in the press - 12 hours settling of the big lees - Fermentation in oak barrel - Temperature control - Natural yeast.

CELLAR MATURING

12 months in oak barrel - 50% new barrels
Malolactic fermentation completed - Fining before bottling.

TASTING COMMENTS

Allen Meadows : «A generously wooded nose displays aromas of vanilla, spice, almond and apricot. There is exceptionally good richness to the big-bodied and sleekly muscular flavors that possess fine power and punch on the overtly mineral and citrus-inflected finish that is sneaky long. This is a bit woody for my taste but is a wine that should drink relatively well early on in the context of the appellation though age well too.»

GASTRONOMIC AGREEMENTS

« Chapon à la crème et aux morilles » (Capon with morels and cream)
Ideally served at : 11° - 13° C - Ageing potential : 12 - 15 years.

AWARDS AND PRESS MARKS

Allen Meadows : 91/2017+ (Vintage 2011)

92/2019+ (Vintage 2012)

Les meilleurs vins de France 2014 : 16/20 (Vintage 2011)

Le Point 05/09/2013 : 15/20 - «White fruits, spices, tense mouth, quite fine, tight, almost tannic finish.» (Vintage 2011)

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