



DOMAINE PONSOT

CORTON CHARLEMAGNE GRAND CRU

"Offering up aromas of ripe orchard fruit, apple blossom, white flowers and freshly baked bread, the 2022 Corton-Charlemagne Grand Cru is medium to full-bodied, satiny and layered, with racy acids and a sweet core of fruit that lingers on the finish. It's being matured in 300-liter barrels."

- Wine Advocate, 92-94 points (1 / 18 / 2024)



Brand:	Domaine Ponsot
Region:	Burgundy
Country:	France
Variety:	Chardonnay
Color:	White
Vine Age:	40 years old
Soil:	Marly with calcareous scree
Viticulture:	Sustainable agriculture, Guyot pruning
Vinification:	Direct pressing of whole bunches. Fermentation begins in temperature-controlled vats, then in barrels with indigenous yeasts.
Harvest:	Hand-picked, sorting in the vineyard
Maturation:	16 months in French oak barrels. No new barrels. Average age of barrels: 8 years
Size:	750ml