



DOMAINE
BONNEAU DU MARTRAY

CORTON GRAND-CRU

CLIMATE

The Charlemagne climate, the historical heart of the Corton-Charlemagne Grand Cru appellation, harmoniously rounds off the Corton hill on its western side. The vines facing west are exposed to the sun from mid-morning until sunset, a unique feature in Burgundy. The air circulation caused by the neighbouring hills airs out the vineyard and preserves the freshness of the grapes. Pinot noir plots are located at the bottom of the hillsides on the clayey soils of the hill. The composition of this cuvée reflects the freshness and power of this great Charlemagne terroir.

VINIFICATION

The pinot noir is picked by hand with a first sorting in the vineyard. Only perfect bunches are selected. After reception in the winery, the grapes are meticulously sorted and completely destemmed. The goal is to put intact berries in wooden vats to preserve all their aromatic and gustatory potential. The interventions during the vating are the traditional gentle pigeage, remontage and delestage. The wine is then transferred to French oak barrels for 12 months and will continue to age for another 6 months in stainless steel tanks, before being finally blended and bottled.

