

Lequin-Colin Corton Charlemagne Grand Cru

| COUNTRY | REGION | GRAPE | VINTAGE |
|---------|----------|------------|---------|
| France | Burgundy | Chardonnay | 2022 |

ABOUT THE DOMAINE

The Lequin family represent a long lineage of Burgundian producers; their presence in Santenay dates back to 1679. Today, their son François is custodian of the 9 hectares of vines, stretching across Premier and Grand Cru sites in Santenay, Chassagne-Montrachet, Pommard and Corton. With a devotion to authenticity and quality, the Lequin-Colin vineyard has been ploughed since 1997 and organically farmed since 2009. François' meticulous methods in the vineyards and winery showcase a truly site-expressive portfolio, as he prefers a minimal intervention approach to best showcase both individual site character and the resulting personality in the purity of fruit that is produced.

WINEMAKING

The vineyard was a mixed planting of chardonnay, pinot noir and also a little pinot meunier. The estate made red Corton Les Longuettes until 2011; then half of the vineyard was replanted with chardonnay in 2013. The other half was planted to chardonnay in 1990. It is from this parcel where this wine hails. It has some relation to the Morgeot, with its spicy character, but it is a more impressive wine, as it should be. It's a matter of terroir, for on this hill, under the dense forest above, nearly all of the marl has eroded away to leave a narrow band of oolitic limestone mixed with marl. The marl lends body and the limestone the spice and backbone.

TASTING NOTES

This Corton-Charlemagne remains firmly in the Lequin-Colin range with its focus, purity and freshness.



TECHNICAL NOTES

Alcohol by volume
13.5%

Total Acidity
4.3g/L

Vegan