

DOMAINE NUDANT

CORTON CHARLEMAGNE GRAND CRU

Story

Nudant is a term that refers to wine growers, made popular in the 15th century. Today, Jean René and now Guillaume, his son, produce Chardonnay and Pinot Noir across 16 hectares between the Côte de Beaune and the Côte de Nuits, in 20 renowned appellations. Using single variety and single terroir, Nudant produces village level to 1er and Grand Crus, respecting both the quality of the wine as well as the preservation of biodiversity in the vineyard.

Farming philosophy : Sustainable / certified HVE in 2019

This appellation takes its name from place called "En Charlemagne" (part of the large domain which Charlemagne gave to the abbey of Saulieu in 775)

Vineyard information

Grape varieties : 100% Chardonnay

Plot size: 0,15 ha (0,37 Acres)

Average age of the vines : 40-45 years

South West facing

Elevation : 350m

Soils : White Marl

FARMING PRACTICES

- Training method : Guyot
- Regular tillage
- Green harvesting (avoid botrytis)
- No herbicide & No insecticide
- Use of contact treatments (mainly used in organic farming)
- Preservation of wooded areas and grasslands

Winemaking

- Hand picked grapes / 100% destemmed
- Pneumatic press
- Cold settling : 24H
- Yeast : Indigenous
- Fermentation : Oak barrels / 30 days days at 64-75°F
- Malolactic fermentation : Oak barrels / 2-3 weeks at 59°F
- SO2 added during vinification and after malo
- Aging : 12 months in oak barrels / Stirring of the lees in a barrel
- Fined : Yes
- Filtration : Yes (lenticular filtration)
- So2 : <100 PPM
- Vegan : No

Tasting notes

A delicious, buttery bouquet with aromas of toasted almonds. Ample, supple and silky on the palate with a long finish. A highly noble wine.

