

# 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 about 20 renowned appellations. Using single variety and single terroir, Nudant produces village level to 1<sup>er</sup> 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 plowing
- Green harvesting (avoid botrytis)
- No herbicide & No insecticide
- Use of contact treatments (mainly usec in organic farming)
- Wooded area & grassed headlands

### 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.

