

# DOMAINE CHANDON DE BRIAILLES CORTON BLANC GRAND CRU



100% Chardonnay. An unusual Chardonnay coming mainly from Pinot Noir soils. Rich, honeyed aromas of orchard fruits, florals and herbs. Quite full, with flavors evoking yellow fruits (peach, apricot) and a touch of honey balanced by an impressive crispness and richness in the mouth. Very elegant and fresh on the finish. Pair with braised cauliflower, chile rellenos, rich garden risotto. Great with smoked mussels and caviar! Biodynamic.

From 1.5 acres of vines planted over three parcels in the Corton appellation, Burgundy. The soil is a blend of Corton Bressandes, Corton Chaumes and Corton Renardes. The particularity of this white Corton is to be planted in Chardonnay on ground normally destined for Pinot Noir. Elevation mid-slope, upper slope for the Renardes. South and south-east exposure. After the harvest, the grapes are pressed in whole bunches. No lees-stirring. Fermented in old French oak barrels with indigenous yeasts. Aged 14-18 months.

The Domaine has been owned by the de Nicolay family since 1834. Their cellars lie under the stunningly beautiful Louis XIV Chateau, built in 1704 and surrounded by beautifully designed Le Notre gardens. The estate itself consists of 34 acres just outside Beaune covering 15 different appellations (red and white) mainly in Savigny lès Beaune, Pernand Vergelesses, Volnay and Corton. Claude and Francois de Nicolay are the sister and brother team that manage the estate. Their aim is to achieve as transparent and pure an expression of the terroir as possible. Their cellars lie under the chateau, a jewel of eighteenth-century French architecture. Although owned by the family since 1834, the estate had languished somewhat during the twentieth century. In the 1980s Claude and Francois' mother Nadine decided to revive the domaine. In the 1990s she was joined by Claude, who had trained in viticulture and oenology in Dijon. In 2001 Francois came on board, bringing an unusual mix of business savvy and an enthusiasm for biodynamics. While they share responsibilities, Claude mainly takes care of the cellar, and Francois the vines. Their aim is to achieve as transparent and pure an expression of the terroir as possible.

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## *Tasting Note:*

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## *Shelf Talker:*

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