



DOMAINE
BONNEAU DU MARTRAY

CORTON - CHARLEMAGNE GRAND-CRU

CLIMATE

The Charlemagne climate, the historical heart of the Corton-Charlemagne Grand Cru appellation harmoniously rounds off the hill of Corton 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 ventilates the vineyard and preserves the freshness of the grapes.

Bonneau du Martray's vineyard run from top to bottom of the hill, where the thickness of the clays, silts, marls and different types of limestone make up a mosaic of soil with very different requirements and results: the parcels at the foot of the forest on the top of the hill give the wine a crystalline appearance, with floral and citrus fruit notes. The vines in the heart of the hill structure the wine and bring grain to it, while the parcels at the bottom of the hill, richer in minerals, bring the power of Charlemagne.

The composition of this unique Bonneau du Martray cuvée reflects the complexity and richness of this great terroir, the most authentic representation of Charlemagne's terroir.

VINIFICATION

When the fruit is received at the winery, a light crushing of the berries takes place before pressing. This allows a gentle extraction of the aromatic quintessence of the vintage.

After settling, fermentation takes place in a combination of new and aged French oak barrels. Each barrel is followed with great care until its first racking. At this stage the blending starts. The resulting lots continue their ageing on their fine lees through a second winter. At the end of this period, the wine is racked a second time to separate its remaining lees. It is then moved to tanks for two additional months to assure homogenization. The wine is finally bottled during a waning phase of the moon.

