



DOMAINE
CHANDON DE BRIAILLES

Corton Clos du Roi

2022

Two parcels totalling 0.4465 hectares (one of 0.3505 hectares planted in 1961 and the other of 0.096 hectares, planted in 2018) in the highest part of the appellation give us this superb Corton cru: 'Le Clos du Roi' taken over from the Dukes of Burgundy by Louis XI in 1477.

Made up of calcareous, slightly sandy marl on a steep slope, this climate produces a wine of great mineral finesse, which develops floral aromas. The soil is cultivated using only our four Comtois horses, and treatments are carried out with our caterpillars.

treatments are carried out with our caterpillar tractors, so that no tractor enters the plot.

Vinification takes place in truncated wooden vats, without the use of sulphites or pumps, and the whole crop is harvested, except in years of hail or frost. The wine is matured in our 12th-century Cistercian cellars in barrels containing several wines for 85% of the cuvée, with the remainder in new barrels for 15 to 18 months.



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GRAND VIN DE BOURGOGNE

CORTON-CLOS-DU-ROI
GRAND CRU

Vintage

VINTAGE 2022

Here, we're back to a generous, sunny vintage. A very dry, hot spring and summer could have taken their toll on the vines, but they were resilient, adapted very well and produced an exceptional vintage.

The wines are rich and generous, without lacking finesse or complexity. Just what you'd expect from a fine Pinot-Noir from our region. The harvest took place from August 25 to September 10, and was relatively abundant. The grapes were very healthy and required little sorting; one vintage follows another and no two are alike.