



DOMAINE
CHANDON DE BRIAILLES

Corton-Maréchaudes

2022

Two parcels on the hillside of Corton, one of 0.2742 hectares planted in 1975 and the other of 0.123 hectares planted in 1980, make up this very elegant 'Les Maréchaudes' vintage. It is one of the most supple and charming of the Corton reds.

The soil is worked by our four Comtois horses, and the vines are treated using a caterpillar tracker, which means that no tractors are allowed onto the plots.

No pumps or sulphites are used in the vinification process, which is carried out in truncated wooden vats from whole grapes, except in years of frost or hail. The wine is matured in 12th-century Cistercian cellars for 15 to 18 months, 85% in barrels made of several wines, the rest in new barrels.



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GRAND VIN DE BOURGOGNE

CORTON-MARÉCHAUDES
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.