

Charodon Bourgogne Côte d'Or Rouge

ABOUT THE ESTATE

- Charodon was founded in 2010 by Louis Vallet, whose Gevrey-Chambertin-based family has deep roots in Burgundy.
- Louis brings both local and global expertise to this project, as prior to 2010, he worked in Burgundy and internationally.
- All land is lead on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with natural yeast fermentation and long aging in French oak. These wines are characterized by not only their upfront appeal, but also their ability to evolve and gain complexity.

APPELLATION

Bourgogne

SUB-REGION

Côte d'Or

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable

SOIL

Alluvial clay-limestone

VINEYARDS & VITICULTURE

From four parcels in Pommard below the D974.

HARVEST & VINIFICATION

100% destemmed grapes. Five-day cold soak. One-week fermentation with wild yeast. 19 days total maceration. Limited pump overs at the beginning of fermentation then no pump overs or just one per day. 100% malolactic in barrels and barrel ageing 11 months in 100% used French oak- 600 liter casks.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

