

Estate	Domaine Romain Moniot Nie
Wine name	Corton Charlemagne
Vintage	2023
Appellation	Corton Charlemagne Grand Cru AOC
Origin of Grapes / Blend	100% Chardonnay
clone	161-49c / 3309c
Size Vineyard	18,5 ares
Age of the Vines	20 years old
Density of the vineyard	10 000 vines per Ha
Type of soil	limestone
Treatment in vineyard	sustainable
Pruning Technics	guyot poussard
Farming Technics	plowing and interstock
Date of Harvest	07-sept-23
Method of Harvest	manual harvest
Yeasts	Natural yeasts
Method of Pressing	pneumatic
Racking	cold static racking
Fermentation and ageing vessel	fermentation and aging in french new oak barrels (350L) for 12 months
Malolactic Fermentation	yes
Period of contact with fines lees	12 months (throughout aging)
Vinification Method	11 jours
Filtration and fining methods	lenticular fining and slight filtration
Length of Time in Bottle before release	a year and a half
Bottling date	24th of August, 2024
Bottles produced	400
pH level	3,22
Alcohol	14
Residual Sugar	<2g/l
Level of total acidity	3,44 g/L

