

## 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

