

Saint-Aubin 1er Cru

Les Frionnes

CHARODON

Charodon

Saint-Aubin 1er Cru Les Frionnes



- Charodon was founded in 2010 by Louis Vallet, whose Gevrey-Chambertinbased 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

Saint-Aubin 1er Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

From 35-40-year-old vines in a higher-altitude, cooler part of the slope.

HARVEST & VINIFICATION

Fermented in 90% stainless steel, 10% in older barrels. Aged for 18 months in barrel (20% new, 60% used) and stainless steel (20%).

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL