



TERROIRS This impressive wine is situated in one of the best, most prized parts of the Corton-Charlemagne appellation called "Le Charlemagne". It features a full southern exposure, with Jurassic-era marls, and a thin 10-20cm thick layer of chalk under a thin topsoil.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Chardonnay

VINE AGE 40 years

AVERAGE YIELD 45 hectolitres per hectare

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are pressed gently in whole clusters. Both alcoholic and malolactic fermentations occur in barrel and on the lees, but free of any stirring to maintain freshness. The wine ages for 16 months in 66% new French oak barrels (light, long, soft toast) from the Jupilles and Allier forests, including one racking before a fined and lightly filtered bottling. All aging operations are carried out with the lunar calendar, following biodynamic principles.

TASTING NOTES Deep, concentrated aromas of wildflower honey, golden apple, cracked grain, brown sugar, smoky chalk, and Blanc des Blancs Champagne. The texture is incredibly opulent but still shows its regal, Grand Cru character with an impressive core of mineral-tinged acidity which rolls into a long, complex, and contemplative finish.

ANNUAL PRODUCTION 884 bottles or 74 cases

