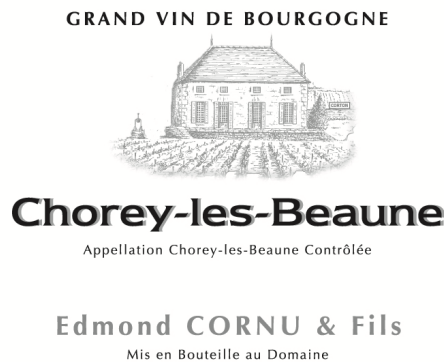


# Edmond Cornu & Fils



## Chorey-lès-Beaune Blanc



### At a Glance:

- **Appellation:** AOC Chorey-lès-Beaune
- **Encépagement:** Chardonnay, some Pinot Blanc
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .25 ha parcel of co-planted Chardonnay and Pinot Blanc in Chorey-lès-Beaune
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l barrels (75%) and stainless-steel tanks (25%).
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 12-14 months in 228-l barrels (75%) and stainless-steel tanks (25%). 20% of the barrels are new (15% total new oak).
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

### In The Glass:

An entrancing wine that is mineral to its core, this is an interesting mix of Chardonnay and Pinot Blanc from old vines that provides balance, precision, and complexity.