

2023 Chevalier-Montrachet Grand Cru

Numa Cornut | Chevalier-Montrachet Grand Cru, Côte de Beaune, Burgundy



serving temp
57-61°F

From one of Burgundy's most elevated Grand Cru sites, situated in the village of Puligny-Montrachet on the upper slope. The entire fermentation and aging takes place in new French oak barrels — notably smaller 114L barrels — with the bâtonnage precision that defines Cornut's approach to white wine

THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

TERROIR

Located on steep upper slopes in Puligny-Montrachet, at 250-300 meters. Very stony, limestone-dominant soils, poor and well-drained. Predominantly east to southeast-facing. Slower Chardonnay ripening at this elevation produces wines of great finesse, tension, minerality, and outstanding aging potential.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Hand-harvested, gently whole-bunch pressed. Alcoholic fermentation carried out entirely in new French oak barrels with precise temperature control. Aged 12-18 months on fine lees with regular bâtonnage to develop depth and complexity while preserving natural tension and mineral precision. Barrels: 114L Seguin Moreau and POZVEK M+.

TASTING NOTES	Precise nose of white flowers, citrus, and mineral notes. The palate is linear and well-structured, supported by fine acidity and a pronounced limestone backbone. Balance between tension and volume extends into a long, persistent finish.
FOOD PAIRING	Grilled Lobster • Whole Roasted Turbot • Dover Sole Aged Gruyère or Comté

varietals	100% Chardonnay
farming	Low Intervention/Sustainable
alcohol	13%
residual sugar	< 2 g/L
pH	3.6
acidity	3.7 g/L
SO ₂	Free: 25 mg/L
fermentation	Entirely in new French oak barrels; precise temperature control
aging	12-18 months on fine lees — 114L Seguin Moreau and POZVEK M+