

Charles Duret

France - Burgundy

Charles Duret is a special project from Maison François Martenot for his sparkling wines. It was originally part of Maison Moingeon, La Maison du Crémant.

In 1895, two brothers, François and Albert Moingeon, wine-growers in Pommard, established the firm of Moingeon at Nuits-Saint-Georges. In 1922, Pierre Moingeon, Albert's only son, took over management of the business in partnership with Pierre Barbier, the husband of Hélène Moingeon, daughter of François. Barbier, who had trained as an engineer, registered many patents which revolutionized the méthode champenoise, including an automated pupitre (desk), forerunner of the present gyropalette system for riddling sparkling wine bottles. In 1975, the firm was officially renamed "La Maison du Crémant", and during the 21st century, it merged with Maison François Martenot.

Charles Duret wines come from vineyards in Burgundy's Yonne and Hautes Cotes regions, which contribute to their freshness and crispness. Grapes from Mâconnais are added, which provide a more pronounced wine flavor and aromatic strength.

Grapes are harvested by hand, transported in pierced cases to the presses, and then juice is fermented in temperature-controlled stainless-steel vats. The wines are then elaborated with the blending of two grape varieties: Chardonnay and Pinot Noir for the Crémant Brut, and 100% Pinot Noir for the Crémant Rosé.

The next stage is the creation of effervescence: the wines are bottled and yeast is added, allowing the second fermentation process to begin, in keeping with the principles of the traditional Champenois method. Depending on the lots, the effervescence process in the bottles will last between 10 and 20 months. The last stage is the disgorging of the bottles, followed by the addition of a liqueur.

Location
France
Wine Production Area
France - Burgundy - Crémant de Bourgogne
Owners
Les Grands Chais de France
Grape Varietals
Chardonnay, Pinot Noir
Website