



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## ALOXE-CORTON 2020

The village next to Aloxe Corton gave its name to this A.O.C.



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### VINEYARD

Cuvee vinified from 3 different places called: Fournières, Citernes and Boutières.  
Wine-Growing method : Sustainable  
Harvest: 100% manual

Soil : Calcareous clay  
Production area : 82 ha  
Altitude : 250-300 m  
Average age of vines : 36 years

### VINIFICATION

100% Pinot Noir  
100% destemmed grapes  
Alcoholic fermentation in open tanks: 18 days  
16 months (whose 5 months in stainless steel tank)  
100% oak barrels (whose 25% of new oak)  
13.5% vol.

### TASTING

#### Tasting note

A wine with notes of soft fruits in its youth and animalic, leather, mushroom flavours with age. Structure is robust and with a fine length.

#### Food pairings

Ideal with the grilled red meats, but also served with soft cheeses such as l'Epoisses or l'Ami du Chambertin.

**Serving temperature :** 16-18°C

**Should be drunk between :** 2021-2029

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