



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

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

Soil : Calcareous clay
Production area : 82,22 ha
Altitude : 250-300 m
Average age of vines : 36

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100% destemmed grappes

Finning: no

Filtration : yes

Alcoholic fermentation in open vats: 17 days

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

14,5% 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

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