



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

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 grapes

Fining: no

Filtration : yes

Alcoholic fermentation in open tanks: 18 days

15 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

13% 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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