Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2017

A link between the Côtes de Nuits and Beaune, the Montagne de Corton marks a change in the landscape and benefits from a perfect location.



VINEYARD

Cuvee vinified from 3 different places: Fournières, Citerne 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
Alcoholic fermentation in open vats: 17 days

15 months (whose 3 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 wild, 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 cheese such as Epoisses or Ami du Chambertin.

Serving temperature : 16-18°C

Should be drunk between : 2020-2028

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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