



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## ALOXE-CORTON 2016

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



### 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: 20 days

16 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13,5% vol.

### TASTING

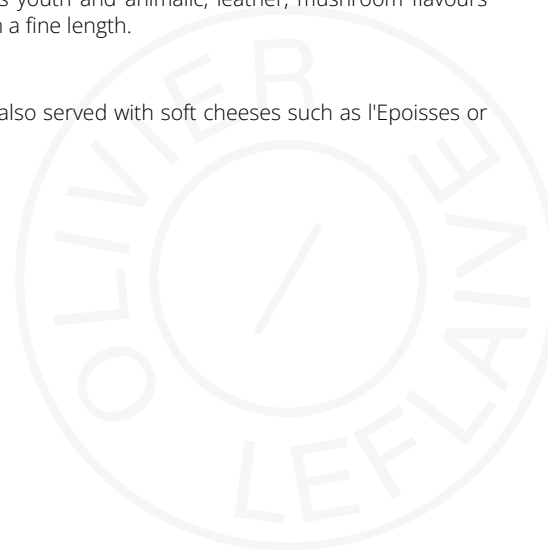
#### Tasting note

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



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



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