Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2008

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



VINEYARD

Cuvee vinified from four different places called: Valozières, Guérets, Caillettes 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 : 30 ans

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 % destemed grappes
Finning: no
18 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% 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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION