



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 1ER CRU FOURNIÈRES 2020

The Fourrières could be attached to "Fourneaux", "Derrière le Four" or "le fourneau". We find here some remains of bricks and chimneys that must have worked for cooking food.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

South / south-east exposure immediately under the Corton Grand Cru Perrières and Corton Grèves appellation. Type of calcareous clay with the presence of silt and ferrous particles, subsoil based on Comblanchien limestone.
Wine-growing method : Organic (in conversion)
Harvest: 100% manual

Soil : Calcareous clay
Production area : 5,57 ha
Altitude : 220-230m
Average age of vines : 50

VINIFICATION

100% Pinot Noir
100% destemmed grapes
Alcoholic fermentation in open vats: 20 days
17 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 30% of new oak)
14% vol.

TASTING

Serving temperature : 17-19°C
Should be drunk between : 2021-2029



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