Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON-CHARLEMAGNE GRAND CRU
2020

The Holy Roman emperor Charlemagne donated these lands to the collegiate church of Saint-Andoche in Saulieu. In order to thank the emperor, the canons named the vineyard after him.



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

It is the largest A.O.C which stretches out three villages: Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny, forming la Butte de Corton. The geological differences and the different exposures produce rich and fat wines with mineral and crystalline overtones. There are two superposed limestone origins from the oxfordian period. The vine roots have to deeply draw the essential elements which give the specific taste of this terroir. Our cuvée is vinified most of the time from a few small plots located in the three villages.
Wine-Growing method : sustainable
Harvest: 100% manual
Soil : Limestone
Production area : 71,88 ha
Altitude : 300-350 m
Average age of vines : More than 40 years

VINIFICATION

100% Chardonnay

100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

20 months (whose 7 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Wine of great finesse, its bouquet is complex: mineral fragrances, pear, spices. The attack is fresh and saline on the palate, structured with a long finish. A wine of great class to savor within a few years.

Food pairings

Ideal with seafood such as lobster, crayfish, crab or monkfish but also poultry or veal cooked in sauce.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

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