Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON-CHARLEMAGNE GRAND CRU
2019

Corton-Charlemagne is named after the Holy Roman Emperor Charlemagne, who once owned the vineyard of Corton.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 oxfordien period. The vine roots have to 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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% crushed grapes

18 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 25% of new oak)

14,5% vol.

TASTING

Tasting note

Wine of great finesse, its bouquet is complex: mineral fragrances, pear, spices. The attack is fresh and mineral on the palate, structured with a fine length in the mouth. 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 : 2024-2029

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