



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON-CHARLEMAGNE GRAND CRU 2018

Corton-Charlemagne is named after the Holy Roman Emperor Charlemagne, who once owned the hill of Corton that the vineyards now rest.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 permit to 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

VINIFICATION

100% Chardonnay

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

50% crushed grappe, 50% whole berries

Fining: yes

Filtration : yes

17 months (whose 5 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 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 foie gras, seafood such as lobster, crayfish, crab but also poultries and veal cooked in white sauce, blue cheeses.

Serving temperature : 12-14°C

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