Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON-CHARLEMAGNE GRAND CRU
2017

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



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

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 30% 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 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 : 2023-2028

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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