



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON CLOS DU ROI GRAND CRU 2020

Established in vines from the 7th century, it is part of the great Corton en Crutil family, will be entitled to the Clos du Roi Corton appellation until 1930 when Corton Clos Du Roi will become official.



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

Protected by the "Bois de Corton", this terroir is located in the town of Aloxe Corton, with a south / southeast exposure. Rectangular in shape, this east-facing plot rests on limestone Bathonian soil. Rich in ferrous elements and marls which give this wine a structured, wild and concentrated appearance.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Limestone Bathonian soil

Production area : 10,74 ha

Altitude : 270-320 m

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % whole berries

Finning: No

Filtration : Yes (Lenticulaire)

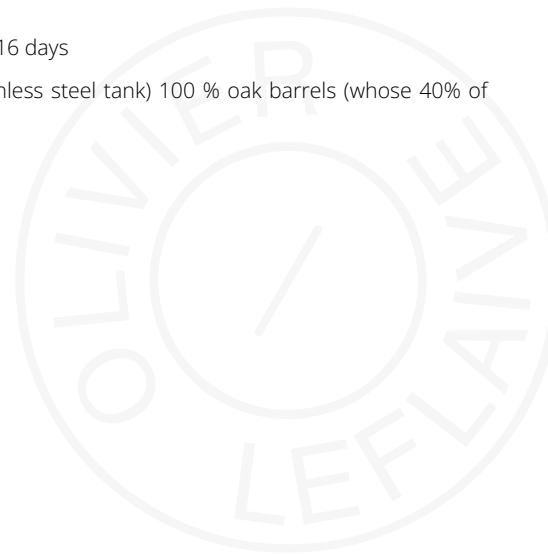
Alcoholic fermentation in open vats: 16 days

17 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 40% of new oak)

13,80% vol.

TASTING

Serving temperature : 17-19°C



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



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