



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON CLOS DU ROI GRAND CRU 2018

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

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

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 : Biodynamic certified

Harvest: 100 % manual

Soil : Limestone Bathonian soil

Production area : 10,74 ha

Altitude : 270-320 m

Average age of vines : 40

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

70 % destemmed grappes, 30% whole berries

Fining: no

Filtration : yes

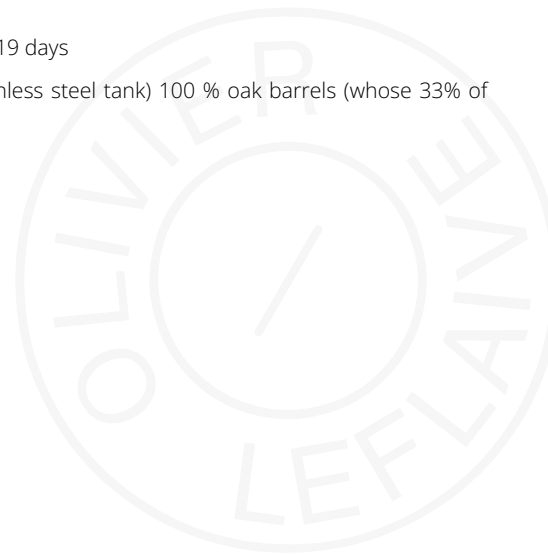
Alcoholic fermentation in open vats: 19 days

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 33% of new oak)

13% 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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