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 village 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 side.
Wine-Growing method : Biodynamic certified
Harvest: 100 % manual
Soil : Limestone Marls
Production area : 10,74 ha
Altitude : 270-320 m
Average age of vines : 40 years

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 grapes, 30% whole berries
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

Tasting note

Complex nose, big with spicy notes, sustained with a long and deep aftertaste. A well-balanced complete wine.

Food pairings

With a grilled fillet of duck breast, with a red wine and chocolate sauce.

Serving temperature : 17-19°C

Should be drunk between : 2021-2033

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

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