



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON CLOS DU ROI GRAND CRU 2017

Established in vines from the 7th century, it is part of the large Corton en Curtil family, will then be in the Clos du Roi Corton appellation until 1930 when Corton Clos du Roi will become official.



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 : 10ha74

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

100 % destemmed grappes

Fining: no

Filtration : yes

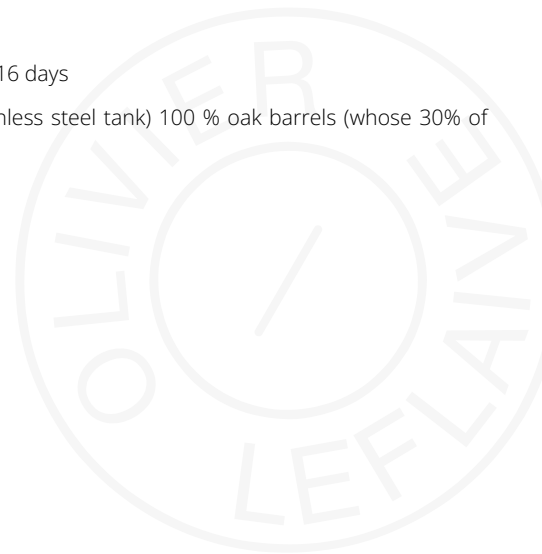
Alcoholic fermentation in open vats: 16 days

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,50% vol.

TASTING

Serving temperature : 17-19°C



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