



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

GRAND CRU 2020



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

The hill of Corton has a flared tapered shape. The top of the hill is a mixture of limestone and marl, the environment contains more colluvium and rocky elements.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : The bottom is composed of sediments from deposits of old rivers.

Production area : 160,19 ha (Chardonnay et Pinot Noir)

Average age of vines : 50

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats : 20 days

17 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 33% of new oak)

13,35% vol.

TASTING

Serving temperature : 17-19°C



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