Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON GRAND CRU
2020

The word Corton means courtyard, farm, from Corte, Curti



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, mid-slope contains more colluvium and rocky elements. The bottom is composed of sediments from deposits of old riverbeds.
Wine-growing method : Sustainable
Harvest: 100% manual

Soil : Limestone Marls
Production area : 87 ha
Average age of vines : 50 years

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)

13,5% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2022-2035

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