Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON GRAND CRU
2019

Corton means Courtyard, Farm, from Corte or Curti.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 ancient 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

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 grapes
Alcoholic fermentation in open vats: 19 days

18 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 40% of new oak)

14% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2022-2034

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

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