



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON GRAND CRU 2018



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

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

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

Finning: no

Filtration : yes

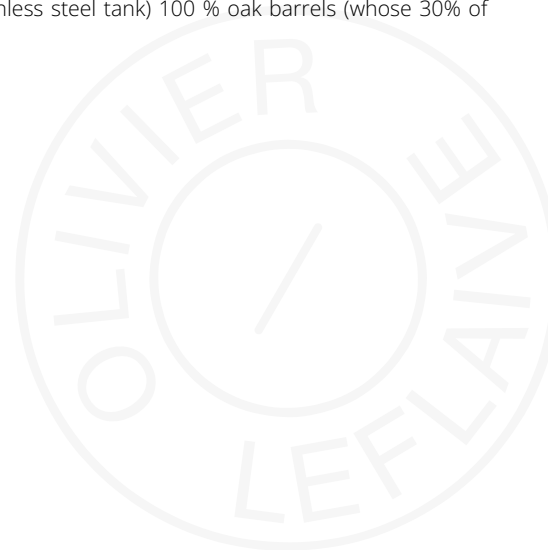
Alcoholic fermentation in open vats: 18 to 21 days

15 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Serving temperature : 17-19°C



Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



olivier-leflaive.com