



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2023

A link between the Côtes de Nuits and Beaune, the Montagne de Corton marks a change in the landscape and benefits from a perfect location.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

The Montagne de Corton forms an exemplary geological section. The vines are exposed from east to west. The northern part is the most tender and fruity; the southern part, the most solid and structured. The stony soils produce supple and distinguished wines; more clayey and marly soils, firm and complex wines.

Wine-growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay
Production area : 112,62 ha
Altitude : 250-300m
Average age of vines : 36 years

VINIFICATION

100% Pinot Noir
100% destemmed grapes
Alcoholic fermentation in open vats: 20 days
16 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)
13,5% vol.

TASTING

Tasting note

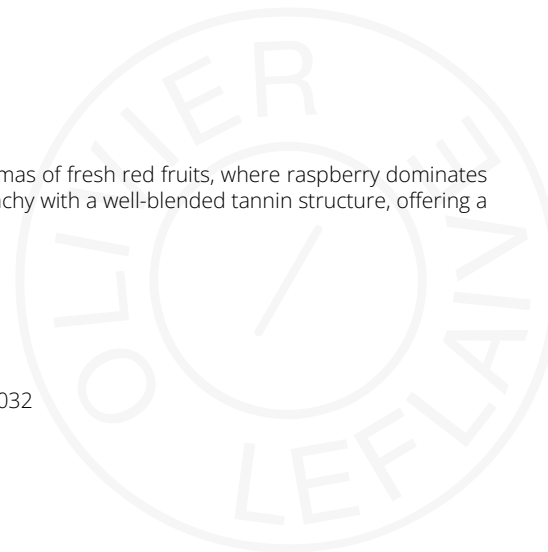
This wine seduces with its bright aromas of fresh red fruits, where raspberry dominates with delicacy. On the palate, it is crunchy with a well-blended tannin structure, offering a nice freshness.

Food pairings

Ideal with beef ramen

Serving temperature : 17-19°C

Should be drunk between : 2026-2032



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