



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2023

The village next to Aloxé Corton gave its name to this A.O.C.



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

Cuvee vinified from 3 different places called: Fournières, Citernes and Boutières.
Wine-Growing method : Sustainable
Harvest: 100% manual

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

VINIFICATION

100% Pinot Noir
100% destemmed grappes
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 the grilled red meats, but also served with soft cheeses such as l'Epoisses or l'Ami du Chambertin.

Serving temperature : 17-19°C

Should be drunk between : 2024-2030

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

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