



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2022

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



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a heathy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

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

Soil : Calcareous clay
Production area : 82,22 ha
Altitude : 250-300 m
Average age of vines : 36

VINIFICATION

100% Pinot Noir
100% destemmed grapes
Alcoholic fermentation in open vats: 18 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)
13% vol.

TASTING

Tasting note

On the palate, the attack is frank and round, with tannins which provide a beautiful structure to the wine. The palate offers bright red fruits as well as notes of dark chocolate and coffee, bringing an extra dimension.

Food pairings

Ideal with deer stew, turkey escalopes with Port or creamy Burgundy cheeses.

Serving temperature : 17-19°C

Should be drunk between : 2022-2032

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