



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CORTON-CHARLEMAGNE GRAND CRU 2022

Corton-Charlemagne is named after the Holy Roman Emperor Charlemagne, who once owned the hill of Corton that the vineyards now rest.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy 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

It is the largest A.O.C which stretches out three villages: Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny, forming la Butte de Corton. The geological differences and the different exposures permit to produce rich and fat wines with mineral and crystalline overtones. There are two superposed limestone origins from the oxfordien period. The vine roots have to draw the essential elements which give the specific taste of this terroir. Our cuvée is vinified most of the time from a few small plots located in the three villages.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : Limestone

Production area : 71,88 ha

Altitude : 300-350 m

Average age of vines : More than 40

VINIFICATION

100% Chardonnay

100% crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Delicate nose focused on the minerality of the terroir. Flattering and tender on the palate, it presents mineral notes which give it finesse and harmony. A few lovely bitters complete the finish.

Food pairings

It goes wonderfully with quail eggs with truffles, pike soufflé or capon with white wine and morels.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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