



# Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## ALOXE-CORTON 2024

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

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

### 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 : 37 years

### VINIFICATION

100% Pinot Noir  
100% destemmed grapes  
Alcoholic fermentation in open vats: 15 days  
16 months (whose 4 months in stainless steel tank)  
100% oak barrels  
13% vol.

### TASTING

#### Tasting note

Terroir and character wine, expressing its origin authenticity. With a subtle oaky nose, bringing depth and complexity, the fruit is showing nicely. The tannins are highlighting a lovely structure with a great ageing potential.

#### Food pairings

Ideal with beef ramen

**Serving temperature :** 17-19°C

**Should be drunk between :** 2027-2033

