



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 2019

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

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Cuvee vinified from 3 different places: 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 years

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100% destemmed grapes

Alcoholic fermentation in open tanks: 17 days

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

14,5% vol.

TASTING

Tasting note

A wine with notes of soft fruits in its youth and wild, leather, mushroom flavours with age. Structure is robust and with a fine length.

Food pairings

Ideal with the grilled red meats, but also served with soft cheese such as Epoisses or Ami du Chambertin.

Serving temperature : 16-18°C

Should be drunk between : 2021-2029

Olivier Leflaive

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

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com