Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 1ER CRU FOURNIÈRES
2019

The Fourrières could be attached to "Fourneaux", "Derrière le Four" or "le fourneau". We see at this place some remains of bricks and chimneys that must have worked for cooking food.

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

South / south-east exposure immediately under the Corton Grand Cru Perrières and Corton Grèves appellation. Type of calcareous clay with the presence of silt and ferrous particles, subsoil based on Comblanchien limestone.
Wine-Growing method : organic farming in conversion
Harvest: 100 % manual

Soil : Calcareous clay
Production area : 5,57 ha
Altitude : 220-230m
Average age of vines : 50

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 vats: 19 days

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

14,5% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2020-2028

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

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