Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

ALOXE-CORTON 1ER CRU FOURNIÈRES
2018

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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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: 18 days

15 months (whose 3 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

13,5% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2019-2028

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

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