Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 2020

Pernand means "the vanishing spring" and the vineyard has the shape of an amphitheater.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Located at the end of the North part of la Butte de Corton, the Pernand-Vergelesses A.O.C produces white wines on clayey limestone soils with crushed stones and the rock. We pick the grapes later than elsewhere. Cuvee vinified from terroirs of Frétille, Sous les Clous, Les Combottes and Les Pins.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 48,72 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
Partially crushed grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

12 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

Aromas of hawthorn, acacia which evolve with age to ambre, honey and spices. A harmonious and pleasant body on the palate.

Food pairings

Ideal with the pastas and risottos with seafood, cheese such as blue cheese.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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