Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 2019

Pernand means "the vanishing spring" and is presented in the form of an amphitheater.



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

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 Cloux, Les Combottes and Les Pins.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 44 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 .
100 % destemmed grapes

12 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

14% 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 pastas and risottos with seafood, cheese such as blue cheese.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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