



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 2018

Pernand means "the source that gets lost" and is presented in the form of an amphitheater.



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

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 Courbettes 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 % crushed grappe

Fining: yes

Filtration : yes

12 months (whose 4 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, the cheeses such as the blue cheeses.

Serving temperature : 10-12°C

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