



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2021



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Planted in a terroir with very different natures of soil, we have to choose a style without underestimate the entire and even a little bit rustic character which corresponds to the wines from Pommard when they are young. We chose to produce an elegant wine with the vineyards located mainly in the hillsides (Chanlins, Refènes, Grands Poisots, Cras, En Moigelot et La Croix Planet). The nature of the soil is mainly brown and limestone. The grapes from several plots are blended in the tanks.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 211,62 ha

Altitude : 300-350 m

Average age of vines : 40

VINIFICATION

100% Pinot Noir

100% whole berries

Alcoholic fermentation in open vats: 14 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 33% of new oak)

13,40% vol.

TASTING

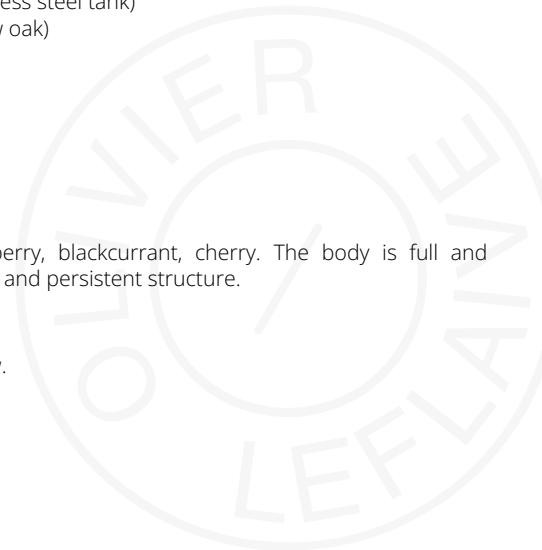
Tasting note

The fruity nose opens with blackberry, blackcurrant, cherry. The body is full and generous with a very beautiful tannic and persistent structure.

Food pairings

Ideal with a beef steak or a hare stew.

Serving temperature : 17-19°C



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