Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2018

Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its wines and its beautiful residences mark the place where the Côte slopes slightly lean towards Autun.

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

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, Refères, Grands Poisots, Cras, En moigelot and 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 : 41 years

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
25% whole berries, 75 % destemmed grapes
Alcoholic fermentation in open vats: 21 days

15 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 28% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with grilled beef or hare stew. Can be served also with cheese like Epoisses or Soumaintrain.

Serving temperature : 17-19°C

Should be drunk between : 2021-2030

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