Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2016

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.



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 (Vignots, Noizons, Chanlins and Vaumuriens). 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 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
40% whole berries, 60 % destemmed grapes
Alcoholic fermentation in open vats: 20 days

16 months (whose 3 months in stainless steel tank)
100 % oak barrels (whose 27% of new oak)

13% 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 grilled beef or hare stew. Can be served also with cheese like Epoisses or Soumaintrain.

Serving temperature : 17-19°C

Should be drunk between : 2020-2027

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