



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2008



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 (Vignots, Noizons, Chanière). 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 : 35 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

20% whole berries, 80 % destemmed grappes

Fining: no

22 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

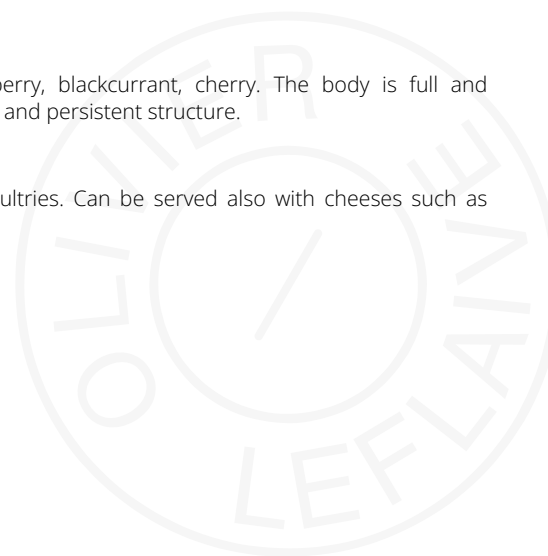
Tasting note

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 jugged poultrys. Can be served also with cheeses such as Epoisses or Soumaintrain.

Serving temperature :17-19°C



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