



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 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

The grapes are purchased in different and complementary places called (Echards, Grands Champs, Poisots, Famines), blended directly in the tanks. The soil of Volnay is lighter and more stony than the soil of its neighbor Pommard. Volnay produces elegant and fruity wines.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 98 ha

Altitude : 230-250 m

Average age of vines : 46

VINIFICATION

100% Pinot Noir

100% destemmed grappes

Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,50% vol.

TASTING

Tasting note

Volnay wines are feminine, if only one word shall be used. Evolving throughout red fruits and violet aromas, their roundness makes them very seducing, with soft or tougher tanins. It is a distinguished and elegant wine, known as a great representative of the Côte de Beaune.

Food pairings

Ideal with beef bourguignon.

Serving temperature : 17-19°C

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