



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 2018



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

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 stonier than the soil of its neighbour 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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

80 % destemmed grapes, 20% whole berries

Alcoholic fermentation in open vats: 19 days

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 28% of new oak)

13,5% 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 roasted game birds and strong cheeses .

Serving temperature : 17-19°C

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