



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 2017



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

100 % destemmed grapes

Alcoholic fermentation in open vats: 16 days

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% 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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