Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES ROUGE
2021

Pernand means "the vanishing spring" and is presented in the form of an amphitheater.



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

Pinot Noir and Chardonnay have grown side by side in this village for a long time. The soils reserved for Pinot Noir are located at the bottom and middle of the hillside. The soils are quite red, rich in ferruginous clay but also in silica residues and limestone with flint. Cuvée produced on the terroirs of Les Pins and Sous les Clous.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous limestone, marls
Production area : 35,33 ha
Altitude : 250-280 m
Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 20 days

17 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

The character of Pinot Noir is marked by red, fresh fruits and a fairly supple tannic structure.

Food pairings

Ideal with meats with relatively strong flavors such as roast veal, braised or in sauce, leg of lamb, game birds and grilled pork

Serving temperature : 17-19°C

Should be drunk between : 2022-2027

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