



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES ROUGE 2020

Pernand means "the source that gets lost" and is presented in the form of an amphitheater.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Wine-Growing method : Sustainable
Harvest: 100 % manual

Production area : 76 ha
Altitude : 250-280 m
Average age of vines :

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.

Filtration : Yes (Kieselgur)

Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13,15% vol.

TASTING

Serving temperature :17-19°C



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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