



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU FICHOTS 2021

It is the name of the former owner.



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

Below Corton Grand Cru A.O.C., this terroir, facing almost North-West and turning one's back on Corton- Charlemagne, grows on shallow clayey and limestone soils. It characterizes specifically the style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay
Production area : 11,20 ha
Altitude : 230-250 m
Average age of vines : 22

VINIFICATION

100% Pinot Noir
100% destemmed grappe
Alcoholic fermentation in open vats: 19 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)
13,75% vol.

TASTING

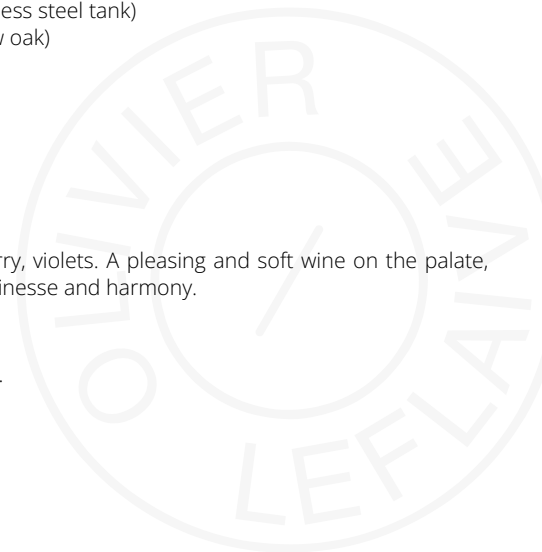
Tasting note

Delicate nose of strawberry, raspberry, violets. A pleasing and soft wine on the palate, with mineral notes which account it finesse and harmony.

Food pairings

Ideal with a Bourgeoise-style chicken.

Serving temperature : 17-19°C



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