Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU FICHOTS 2020

It is the name of the former owner.



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

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.Typical style of Pernand-Vergelesses with overtones of fruits, spices and character.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous limestone
Production area : 1,23 ha
Altitude : 230-250 m
Average age of vines : 46 years

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: 19 days

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

13,5% 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 red meat cooked in sauce and ham cooked with wine lees.

Serving temperature : 17-19°C

Should be drunk between : 2022-2029

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