



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU FICHOTS 2017

It is the name of the former owner.



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

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 : 1,23 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 grappe

Fining: no

Filtration : yes

Alcoholic fermentation in open vats: 17 days

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% 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 meats cooked in sauce and the ham cooked with wine lees.

Serving temperature :17-19°C

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