Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU FICHOTS
2016

It is the name of the former owner.



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 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
70 % destemmed grapes , 30% whole berries

Alcoholic fermentation in open vats: 18 days

16 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 meat cooked in sauce and ham cooked with wine lees.

Serving temperature : 17-19°C

Should be drunk between : 2019-2026

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