



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PERNAND-VERGELESSES 1ER CRU FICHOTS 2011

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 clay

Production area : 11,23 ha

Altitude : 230-250 m

Average age of vines : 40 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 % crushed grappe

Finning: no

16 days of fermentation on the skins at cold temperature

19 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

### TASTING

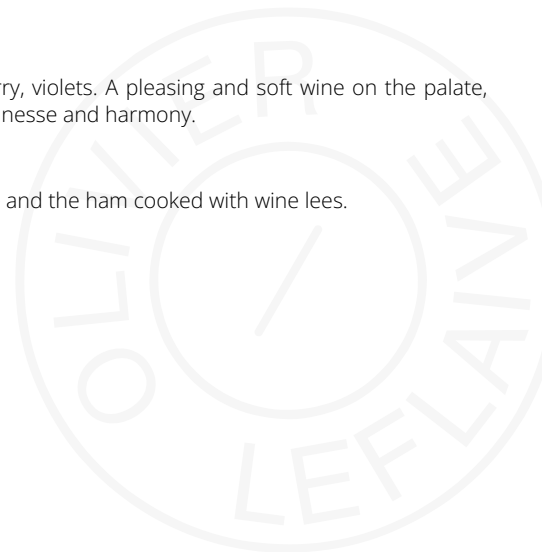
#### Tasting note

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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Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



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