Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU SOUS FRÉTILLE
2021

Sous Frétille would come from "below the small forest". Replanted as a village appellation in the 1970s / 1980s, it was considered one of the best wines. It was classified as Premier Cru in 2001.



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

This Sous Frétille terroir is located at the top of the hillside in the village of Pernand-Vergelesses, under the protection of the Virgin "Notre Dame de Bonne Espérance" which overlooks it (a quiet place where walkers go with pleasure in good weather to admire the panorama). If the altitude varies between 320 and 380m, the terroir is made up of two parts: one facing South/South East, while the small part is more turned South/South West. Sous Frétille is located a stone's throw from Corton-Charlemagne. The soils are made up of limestone marl, quite shallow and stony, ideal conditions for Chardonnay.
Control method: Integrated control (HVE level 3),
surface tillage because of the risk of erosion.
Manual harvest: 100%
Soil : Stony limestone marls
Production area : 5,18 ha
Altitude : 320-380 m
Average age of vines : 36 ans

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
Partially crushed grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

12 months of ageing (including 4 months of mass assembly)
100% in barrels (including 20% new barrels)

13% vol.

TASTING

Tasting note

Strong personality for this wine which expresses both all the subtleties of limestone (candied lemon, bergamot, saline and iodine), but also notes of white and fruity flowers (especially citrus).

Food pairings

It goes well with goat cheese and almond crostini, a chanterelle tart or even pan-fried turbot.

Serving temperature : 10-12°C

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

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Should be drunk between : 2023-2029

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