Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU SOUS FRÉTILLE 2020

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

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

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 : 6,05 ha
Altitude : 320-380 m
Average age of vines : 32 years

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 flowers and fruits (especially citrus).

Food pairings

It is able to accompany sea fish (Saint-Pierre, catfish, Monkfish), but also river fish (pike-perch, pike). Can sometimes take an hour in a carafe.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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

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