



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1^{ER} CRU CHARMOTS 2020

In Burgundy, this word refers to old common fields cultivated and let lie fallow or planted with hornbeams.



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

Located above les Epenots, this terroir is made of small terraced plots .
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay
Production area : 9,65 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Pinot Noir
100% destemmed grappes
Alcoholic fermentation in open vats: 15 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)
13,5% vol.

TASTING

Tasting note

Aromas of black cherry, musk, pepper. An ample and supple mouth with silky tannins. A Pommard with a soft character.

Food pairings

Perfect with red meat cooked in sauce, game birds and game animals, most cheeses and dark chocolate desserts.

Serving temperature : 17-19°C

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