



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU CHARMOTS 2019

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



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### 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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

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Finning: no

Filtration : yes

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



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