



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU CHARMOTS 2015

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



### 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 : 35 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 % destemmed grappes

Fining: no

Filtration : with lenticular filter

15 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,5% vol.

### TASTING

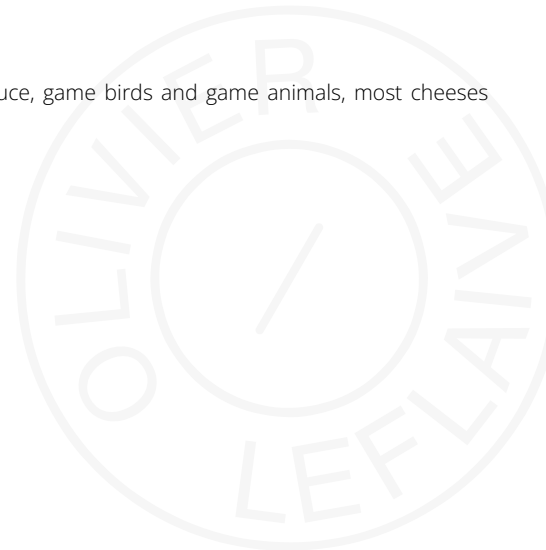
#### Tasting note

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



Olivier Leflaive

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



olivier-leflaive.com