



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU CHARMOTS 2013

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

15 days of fermentation on the skins at cold temperature

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

13% 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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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



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