



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU CHARMOTS 2012

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 : 30 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 (whose 30% of new oak)

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



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