



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU EPENOTS 2019

In the past, this place was overrun with the thorns and the thorny bushes ('espineauls'), afterwards it was cultivated by the monks from Citeaux around 1150.



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

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux. Next to Beaune, it grows on clayey and limestone soils with a low slope. In this context, the ripe grapes express power, with a rustic touch when it is young. It's a worth keeping terroir. The grapes are purchased in the part of Les Grands Epenots.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay
Production area : 25,54 ha
Altitude : 250-300 m
Average age of vines : 40

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 grapes

Fining: no

Filtration : yes

Alcoholic fermentation in open vats: 19 days

17 months (with 4 months in stainless steel tank) 100 % oak barrels (30% new oak)

13,5% vol.

TASTING

Tasting note

Pinot noir with aromas of blackberry, blueberry, pepper, a solid but delicate structure. It is considered as the softest of the A.O.C. Pommard.

Food pairings

Ideal with red meat such as beef, game animals or game birds and strong cheeses.

Serving temperature :17-19°C

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