



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU EPENOTS 2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### 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.

80 % destemmed grapes, 20% whole berries

Fining: no

Filtration : yes

Alcoholic fermentation in open vats: 17 days

17 months (with 3 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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