Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU EPENOTS
2017

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



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 the wine is young. It's a worth keeping terroir. The grapes are purchased in the area 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 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.
80 % destemmed grapes, 20% whole berries
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 cheese.

Serving temperature : 17-19°C

Should be drunk between : 2021-2031

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