



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU EPENOTS 2016

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.



### 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 expresse 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.

70 % destemmed grapes, 30% whole berries

Fining: no

Filtration : yes

Alcoholic fermentation in open vats: 20 days

16 months (with 3 months in stainless steel tank) 100 % oak barrels (33% new oak)

13,5% vol.

### TASTING

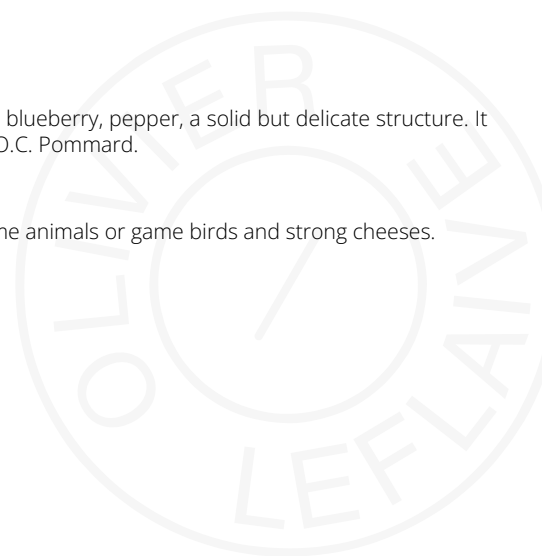
#### Tasting note

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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