



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU EPENOTS 2011

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 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

50 % destemmed grappe 50% whole berries

Fining: no

24 days of fermentation on the skins at cold temperature

18 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 35% of new oak)

13% vol.

### TASTING

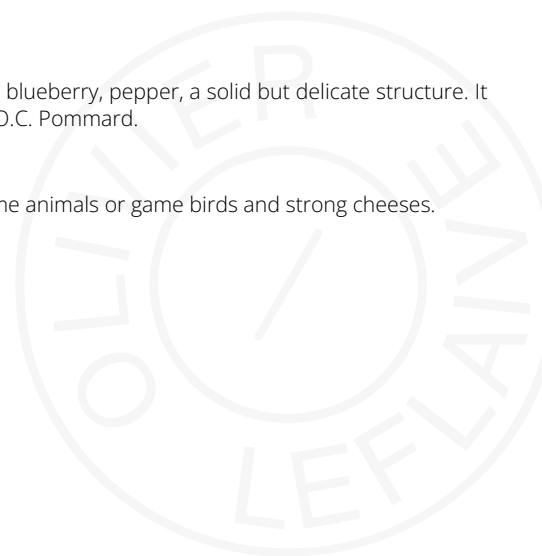
#### Tasting note

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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