



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU EPENOTS 2010

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



VINEYARD

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux.

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

70 % destemmed grappe , 30% whole berries

Fining: no

19 days of fermentation on the skins at cold temperature

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

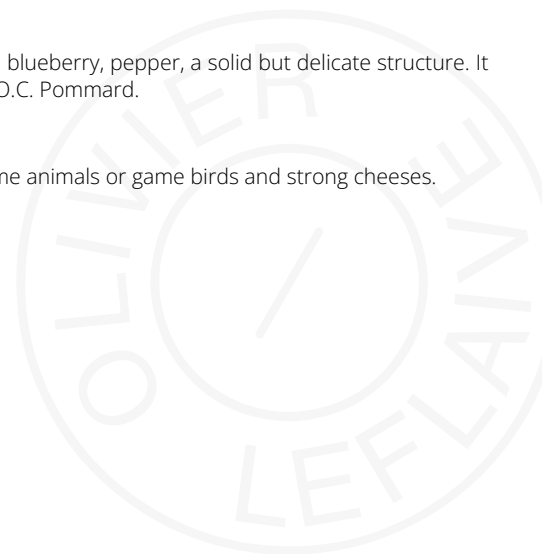
Tasting note

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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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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