



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU RUGIENS 2010

The red color in this plot comes from traces of iron nodules from what derives the name "Rugiens".



### VINEYARD

Often mentioned in the exclusive circle of les Grands Crus, it remains a wine of reference considered as one of the best in Côte de Beaune. Next to Volnay, its South-East exposure is perfect, its slight slope gives optimal maturity to Pinot Noir. The brown limestone and scree-covered soil is perfectly suitable for this varietal. This terroir produces worth keeping, powerful and well-structured wines. Our cuvee is vinified from Rugiens Haut and Bas. (upper and lower parts).

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 12,66 ha

Altitude : 250-300 m

Average age of vines : 55 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

100 % whole berries

Fining: no

23 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

14% vol.

### TASTING

#### Tasting note

The most famous terroir of Pommard in which one earthy, gamey, black fruit and undergrowth aromas are generally found. The palate is powerful and fleshy with tannins rounder after a few years of aging. A wine to keep.

#### Food pairings

Ideal with red meats cooked in sauce, game animals, eggs called "oeufs en meurette" and most cheeses.

**Serving temperature :** 17-19°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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