



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU PÉZEROLLES 2018

Not much is certain about the origins of this vineyard name other than its referring to the historical landowners: the Pezerolles family of Pommard.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

The soil is composed of clay, silt and limestone alluvium. The inclination of the soil gives it a maturity of early grapes. Very draining soil which benefits the most from the East / West sunshine.

Wine-Growing method : Sustainable

Harvest: 100 % manual

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Production area : 5,91 ha

Altitude : 260-280 m

Average age of vines : Vineyard planted between 1959 and 1984

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 % destemmed grappes

Finning: no

Filtration : yes

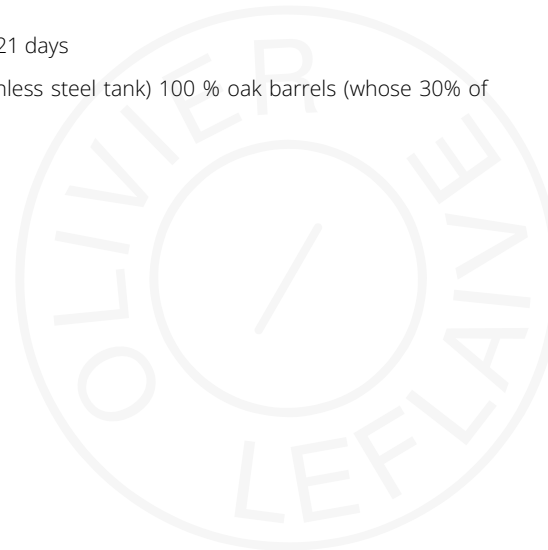
Alcoholic fermentation in open vats: 21 days

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

13,5% vol.

TASTING

Serving temperature : 17-19°C



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