



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU PÉZEROLLES 2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### VINEYARD

Well exposed brown limestone soil with good drainage. An early-ripening Premier Cru for the village.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Well exposed brown limestone soil with good drainage. An early-ripening Premier Cru for the village.

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

Fining: no

Filtration : yes

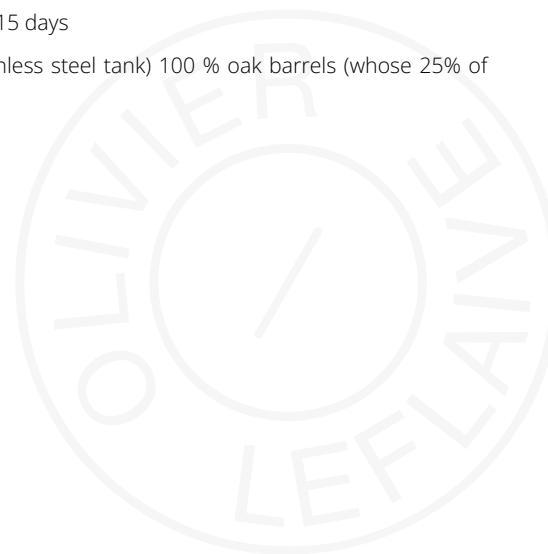
Alcoholic fermentation in open vats: 15 days

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

### TASTING

Serving temperature :17-19°C



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