



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU PÉZEROLLES 2017

This Climat in Pommard was a place where chickpeas were grown.



### 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 : Brown limestone

Production area : 5,91 ha

Altitude : 260-280 m

Average age of vines : 45 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 % destemmed grapes

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

**Should be drunk between :** 2021-2031



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