



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU PÉZEROLLES 2016

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



### 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

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Fining: no

Filtration : yes

Alcoholic fermentation in open vats: 17 days

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

### TASTING

**Serving temperature :** 17-19°C



**Olivier Leflaive**

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

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



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