Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU PÉZEROLLES
2016

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



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: 17 days

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

13% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2020-2030

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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