



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 1ER CRU PASSETEMPS 2020

Passetemps no doubt refers to how difficult it is to work this piece of land.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

SE exposure on the outskirts of the village heading towards Chassagne-Montrachet.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Brown limestone soil and some blue clays. Cordon de Royat pruning.
Production area : 11,46 ha
Altitude : 240-260 m
Average age of vines : 30

VINIFICATION

100% Pinot Noir
100% destemmed grappe
Alcoholic fermentation in open vats: 19 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 30% of new oak)
13,75% vol.

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



olivier-leflaive.com