



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 1ER CRU PASSETEMPS 2017

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



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

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

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: 16 days

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

13% vol.

TASTING

Tasting note

This wine presents a nice balance between aromas of ripe fruit and spices. The tannins structure the wine providing substance and suppleness.

Food pairings

Ideal with roast pork, a turkey stuffed with figs or even stuffed guinea fowl thighs.

Serving temperature : 17-19°C

Should be drunk between : 2020-2028

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