Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 1ER CRU PASSETEMPS
2016

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



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
Finning: no
Filtration : yes
Alcoholic fermentation in open vats: 16 days

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

12.5% 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 : 2019-2026

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