Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES
2021

Volnay 1er Cru "Clos des Angles" is a vineyard located at the corner of two tracks.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Located on the higher level, this well-exposed to South-East climat is generally early during the harvest. The brown limestone sloped soil is shallow. The style of the wine is fairly full-bodied, like Pommard, the neighbouring village.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay, silty clay
Production area : 4,57 ha
Altitude : 250-300 m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

50% destemmed grapes and 50% whole grapes
Alcoholic fermentation in open vats: 21 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 28% of new oak)

13,5% vol.

TASTING

Tasting note

A fine and elegant wine: nose of crunchy fresh fruits, a refined and velvety substance.

Food pairings

Goes very well with meat: Beef in sauce, stuffed quail, fillet of lamb and reduced jus.

Serving temperature : 17-19°C

Should be drunk between : 2023-2033

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