Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES
2020

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



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

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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
50 % destemmed grapes, 50% whole berries.
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

Ideal with red meat cooked in sauce, game animals, eggs called "oeufs en meurette" and most cheeses.

Serving temperature : 17-19°C

Should be drunk between : 2022-2032

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