



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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. Our cuvee is produced with the purchase of grapes from several small plots in this terroir.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 3,34 ha

Altitude : 250-300 m

Average age of vines : 40

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

80 % destemmed grapes, 20% whole berries.

Alcoholic fermentation in open vats: 20 days

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

13,5% vol.

TASTING

Tasting note

A fine and elegant wine: nose crunching 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

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