



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES 2017

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



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

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 grappes, 20% whole berries.

Alcoholic fermentation in open vats: 18 days

17 months (whose 5 months in stainless steel tank)

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

13% 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 : 2021-2031

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