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.



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: 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 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 : 2021-2031

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