



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## VOLNAY 1ER CRU MITANS 2019

In the old French language, "Mitans" means the middle, therefore a vineyard located in the middle of the slope.



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### VINEYARD

It is a small terroir with clayey limestone soil, drained because of gravel in depth. Famous as one of the best climats from the village, "Mitans produces fleshy and racy wines, worth keeping. Our supplying comes from two plots of which one of them is more than hundred years old.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 3,98 ha

Altitude : 250-300 m

Average age of vines : 80

### VINIFICATION

100% Pinot Noir

50% whole berries, 50 % destemmed grappes

Alcoholic fermentation in open vats: 16 days

17 months (whose 3 months in stainless steel tank) 100% oak barrels (whose 25% of new oak)

13% vol.

### TASTING

#### Tasting note

With a nose of red berries, violette and plune, soft and elegant tannins, les Mitans present a distinguished and feminin wine, largely known in the town of Volnay.

#### Food pairings

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

**Serving temperature :** 17-19°C

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