Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU MITANS
2018

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



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

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 ageing". Our supply comes from two plots and one of them is more than hundred-year-old.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous clay
Production area : 8,54 ha
Altitude : 250-300 m
Average age of vines : 80 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
100% destemmed grapes
Alcoholic fermentation in open vats: 19 days

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

14% vol.

TASTING

Tasting note

With a nose of red berries, violette and prune, soft and elegant tannins, les Mitans present a distinguished and feminine wine, largely known in the village of Volnay.

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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