



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU MITANS 2010

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



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 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

50 % destemmed grappes, 50% whole berries

Fining: no

21 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

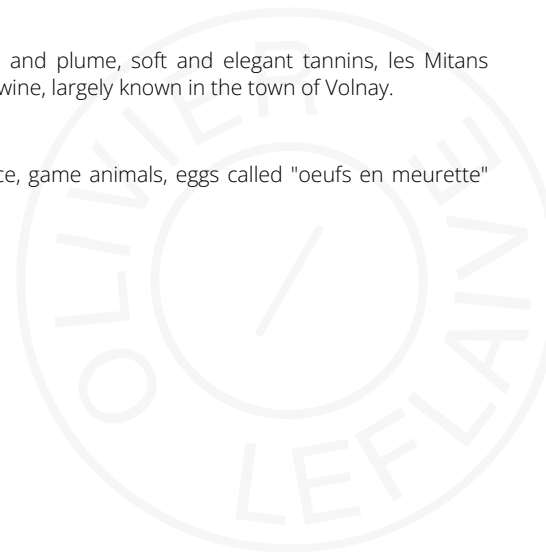
Tasting note

With a nose of red berries, violette and plume, 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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