



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## VOLNAY 1ER CRU SANTENOTS 2012

May be inspired from the name of a former owner



### VINEYARD

Located only on the area of Meursault, this vast terroir, mainly planted in Pinot Noir, was subdivided and added together with Volnay before 1855. Grown on limestone red soils with gravels and clay, "Santenots" faces South and produces well ageing wines which have consistency. Our grapes come from the area of les Plures

Maximum yield authorized: 43 hl/ha  
Wine-Growing method : Sustainable  
Harvest: 100 % manual  
Soil : Calcareous clay  
Production area : 29,07 ha  
Altitude : 250-300 m  
Average age of vines : 50 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 grappes

Fining: no

17 days of fermentation on the skins at cold temperature

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,5% vol.

### TASTING

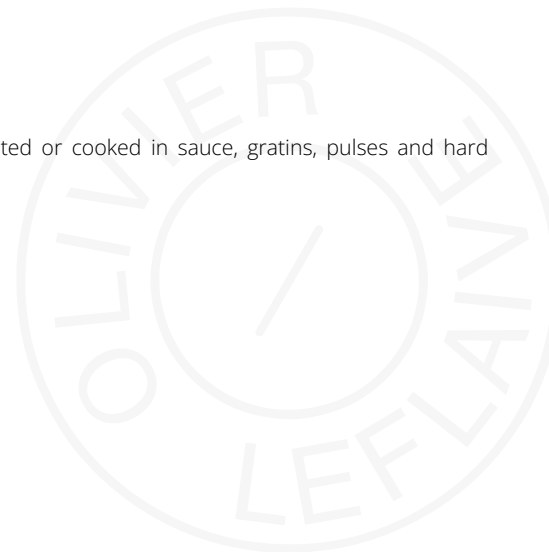
#### Tasting note

A suave, racy and elegant wine.

#### Food pairings

Ideal with white or red meats, roasted or cooked in sauce, gratins, pulses and hard cheeses.

**Serving temperature :** 17-19°C



**Olivier Leflaive**

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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