



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU SANTENOTS 2011

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: 48 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

Finning: no

21 days of fermentation on the skins at cold temperature

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

13% vol.

TASTING

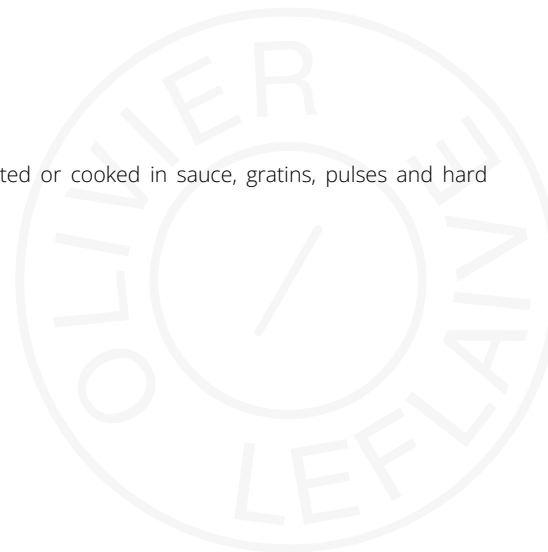
Tasting note

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



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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



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