Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# PERNAND-VERGELESSES 1ER CRU SOUS FRÉTILLE
# 2022

Sous Frétille would come from "below the small forest". Replanted as a village appellation in the 1970s / 1980s, it was considered one of the best wines. It was classified as Premier Cru in 2001.




## VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

## VINEYARD

This Sous Frétille terroir is located at the top of the hillside in the village of Pernand-Vergelesses, under the protection of the Virgin "Notre Dame de Bonne Espérance" which overlooks it (a quiet place where walkers go with pleasure in good weather to admire the panorama). If the altitude varies between 320 and 380m, the terroir is made up of two parts: one facing South/South East, while the small part is more turned South/South West. Sous Frétille is located a stone's throw from Corton-Charlemagne. The soils are made up of limestone marl, quite shallow and stony, ideal conditions for Chardonnay.
Wine-Growing method : HVE 3
Surface tillage because of the risk of erosion.
Manual harvest: 100%
Soil : Stony limestone marls
Production area : 5,18 ha
Altitude : 320-380 m
Average age of vines : 36 years

## VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
Partially crushed grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

12 months of ageing (including 4 months of mass assembly)
100% in barrels (including 14% new barrels)

13% vol.

## TASTING

### Tasting note

Strong personality for this wine which expresses both all the subtleties of limestone (candied lemon, bergamot, saline and iodine), but also notes of white and fruity flowers (especially citrus).

### Food pairings

It goes well with goat cheese and almond crostini, a chanterelle tart or even pan-fried turbot.

**Serving temperature :** 10-12°C

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

**Should be drunk between :** 2024-2029

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