Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2022

Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its wines and its beautiful residences mark the place where the Côte slopes slightly lean towards Autun.



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

In a terroir so diverse in soil type, you have to choose a style. Without underestimating the full character of Pommard when it is young, we have chosen to make a wine representative of this village, quite elegant with vines placed on the hillsides like Chanlins, and others in the lower part of Pommard (Le Cras, La Croix Planet, La Refène). The grapes from several plots are blended in the tanks.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay
Production area : 196 ha
Altitude : 300-350m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed berries
Alcoholic fermentation in open vats: 14 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

It is a Pommard full of elegance, fruit and finesse. There are notes of red fruits and a supple texture.

Food pairings

Ideal with beef steak or hare stew.

Serving temperature : 17-19°C

Should be drunk between : 2023-2032

Olivier Leflaive
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