Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES ROUGE
2022

Pernand means "the vanishing spring" and is presented in the form of an amphitheater.



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

Pinot Noir and Chardonnay have grown side by side in this village for a long time. The soils reserved for Pinot Noir are located at the bottom and middle of the hillside. The soils are quite red, rich in ferruginous clay but also in silica residues and limestone with flint. Cuvée produced on the terroirs of Les Pins and Sous les Clous.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous limestone, marls
Production area : 35,33 ha
Altitude : 250-280 m
Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 20 days

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

13% vol.

TASTING

Tasting note

A fresh wine which reveals the terroirs of Pernand-Vergelesses, with a nose dominated by aromas of red fruits and notes of spices. The mouth is firm and juicy.

Food pairings

Ideal with meats with relatively strong flavors such as roast veal, braised or in sauce, leg of lamb, game birds and grilled pork

Serving temperature : 17-19°C

Should be drunk between : 2022-2030

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