Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES
2022

Volnay 1er Cru "Clos des Angles" is a vineyard located at the corner of two tracks.



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

Located on the higher level, this well-exposed to South-East climat is generally early during the harvest. The brown limestone sloped soil is shallow. The style of the wine is fairly full-bodied, like Pommard, the neighbouring village.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay, silty clay
Production area : 4,57 ha
Altitude : 250-300 m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 21 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 22% of new oak)

13% vol.

TASTING

Tasting note

Fruity wine enhanced with notes of pepper and spices. The palate is generous and structured.

Food pairings

Goes very well with meat: Beef in sauce, stuffed quail, fillet of lamb and reduced jus.

Serving temperature : 17-19°C

Should be drunk between : 2023-2033

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