Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU EPENOTS
2023

In the past, this place was overrun with the thorns and the thorny bushes (en espineaul'), it was cultivated by the monks from Citeaux around 1150.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux. Next to Beaune, it grows on clayey and limestone soils with a low slope. In this context, the ripe grapes express power, with tannins that need to soften when the wine is young. It's a worth keeping terroir. The grapes are purchased in the area of Les Grands Epenots.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous clay
Production area : 25,28 ha
Altitude : 250-300 m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 15 days

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

14% vol.

TASTING

Tasting note

This wine opens with a delicate nose with notes of dried flowers and gooseberry. On the palate, the texture is elegant with tannins present but already well integrated.

Food pairings

Ideal with tournedos in cream.

Serving temperature : 17-19°C

Should be drunk between : 2027-2035

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