



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU FICHOTS 2022

It is the name of the former owner.



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

Below Corton Grand Cru A.O.C., this terroir, facing almost North-West and turning one's back on Corton- Charlemagne, grows on shallow clayey and limestone soils. It characterizes specifically the style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay
Production area : 11,20 ha
Altitude : 230-250 m
Average age of vines : 22

VINIFICATION

100% Pinot Noir
100% destemmed grappe
Alcoholic fermentation in open vats: 19 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)
13% vol.

TASTING

Tasting note

Delicate wine with a nose of floral and gooseberry notes. The palate is light and fluid.

Food pairings

Ideal with a Bourgeoise-style chicken.

Serving temperature : 17-19°C

Should be drunk between : 2022-2030

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



olivier-leflaive.com