Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 2011

Pernand means "the source that gets lost" and is presented in the form of an amphitheater.

VINEYARD

Located at the end of the North part of la Butte de Corton, the Pernand Vergelesses A.O.C produces white wines on clayey limestone soils with crushed stones and the rock.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 44 ha
Altitude : 250-300 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Finning: yes

12 months (whose 3 months in stainless steel tank) 100% oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

Aromas of hawthorn, acacia which evolve with age to ambre, honey and spices. A harmonious and pleasant body on the palate.

Food pairings

Ideal with the pastas and risottos with seafood, the cheeses such as the blue cheeses.

Serving temperature : 10-12°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION