



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 2017

Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its wines and its beautiful residences mark the place where the Côte slopes slightly lean towards Autun.



### VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### VINEYARD

In a terroir with very different natures of soil, we have to choose a style without underestimate the entire and even a little bit rustic character which corresponds to the wines from Pommard when they are young. We chose to produce an elegant wine with the vineyards located mainly in the hillsides (Vignots, Noizons, Chanlins and Vaumuriens). The nature of the soil is mainly brown and limestone. The grapes from several plots are blended in the tanks.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 211,62 ha

Altitude : 300-350 m

Average age of vines : 40

### VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

30% whole berries, 70 % destemmed grapes

Alcoholic fermentation in open vats: 18 days

15 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 28% of new oak)

13,5% vol.

### TASTING

#### Tasting note

The fruity nose opens with blackberry, blackcurrant, cherry. The body is full and generous with a very beautiful tannic and persistent structure.

#### Food pairings

Ideal with grilled beef or poultry stew. Can be served also with cheeses such as Epoisses or Soumaintrain.

**Serving temperature :** 17-19°C

**Should be drunk between :** 2021-2028

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Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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