Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU SOUS FRÉTILLE
2019

Sous Frétille would come from "below the small forest". Replanted as a village appellation in the 1970s / 1980s, it was considered one of the best wines. It was classified as Premier Cru in 2001.

VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Sous Frétille is located a stone's throw from Corton Charlemagne. The soils are made up of fairly shallow and stony limestone marls, ideal conditions for Chardonnay.
Control method: Integrated control (HVE level 3), surface tillage because of the risk of erosion.
Manual harvest: 100%
Soil : Stony limestone marls
Production area : 6,05 ha
Altitude : 320-380 m
Average age of vines : 32 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
50 % destemmed grapes, 50% whole berries

12 months of aging (including 4 months of mass assembly)
100% in barrels (including 20% new barrels)

14,5% vol.

TASTING

Tasting note

Strong personality for this wine which expresses both all the subtleties of limestone (candied lemon, bergamot, saline and iodine), but also notes of white flowers and fruits (especially citrus).

Food pairings

It is able to accompany sea fish (Saint-Pierre, catfish, Monkfish), but also river fish (pike-perch, pike). Can sometimes take an hour in a carafe.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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