Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU EPENOTS
2010

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

VINEYARD

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous clay
Production area : 25,54 ha
Altitude : 250-300 m
Average age of vines : 40 years

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
70 % destemmed grappe , 30% whole berries
Finning: no
19 days of fermentation on the skins at cold temperature

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Tasting note

Pinot noir with aromas of blackberry, blueberry, pepper, a solid but delicate structure. It is considered as the softest of the A.O.C. Pommard.

Food pairings

Ideal with red meat such as beef, game animals or game birds and strong cheeses.

Serving temperature : 17-19°C

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