



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU PÉZEROLLES 2016

Not much is certain about the origins of this vineyard name other than its referring to the historical landowners: the Pezerolles family of Pommard.



VINEYARD

Well exposed brown limestone soil with good drainage. An early-ripening Premier Cru for the village.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : brown limestone soil

Production area : 5,91 ha

Altitude : 260-280 m

Average age of vines : Vineyard planted between 1959 and 1984

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

100 % destemmed grapes

Alcoholic fermentation in open vats: 17 days

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2019-2029



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