Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU CHAPONNIÈRES
2019

In Pommard, at the time this plot was named, cuttings had to be planted, which are called "Chapons" in Burgundy. They are obtained by cutting several buds from the mother vine, along with a little wood from the previous year.

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

Comblanchien and Chassagne limestones. Rich soils and iron oxide, not very sensitive to drought.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Limestone
Production area : 2,87 ha
Altitude : 250-300 m

VINIFICATION

100% Pinot Noir

30% whole grapes and 70% destemmed grapes
Alcoholic fermentation in open vats: 21 days

17 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 30% of new oak)

14,5% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2022-2032

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