Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES
2008

Volnay 1er Cru "Clos des Angles" is a vineyard located at the corner of two tracks.

VINEYARD

Located on the higher level, this well-exposed to South-East climat is generally early during the harvest. The brown limestone sloped soil is shallow. The style of the wine is fairly full-bodied, like Pommard, the neighbouring village. Our cuvee is produced with the purchase of grapes from several small plots in this terroir.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous clay
Production area : 3,34 ha
Altitude : 250-300 m
Average age of vines : 35 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
30% whole berries, 70 % destemmed grappes

20 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Tasting note

A fine and elegant wine: nose crunching fresh fruits, a refined and velvety substance.

Food pairings

Ideal with red meat cooked in sauce, game animals, eggs called "oeufs en meurette" and most cheeses.

Serving temperature : 16-18°C

Should be drunk between : 2012-2022

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