Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU MITANS
2015

In the old French language, "Mitans" means the middle, therefore a vineyard located in the middle of the slope.

VINEYARD

It is a small terroir with clayey limestone soil, drained because of gravel in depth. Famous as one of the best climats from the village, "Mitans produces fleshy and racy wines, worth keeping. Our supplying comes from two plots of which one of them is more than hundred years old.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous clay
Production area : 3,98 ha
Altitude : 250-300 m
Average age of vines : 80 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
100 % whole berries
Finning: no
Filtration : light with lenticular filter
20 days of fermentation on the skins at cold temperature

17 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 33% of new oak)

13,5% vol.

TASTING

Tasting note

With a nose of red berries, violette and plune, soft and elegant tannins, les Mitans present a distinguished and feminin wine, largely known in the town of Volnay.

Food pairings

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

Serving temperature : 17-19°C

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