Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU FREMIETS
2018

VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

This vineyard faces East, at the foot of the hillside on shallow and fairly stony soil.
Wine-growing method : Sustainable
Manual harvest : 100%
Soil : Calcareous clay and marls
Production area : 5,87 ha
Altitude : 280m
Average age of vines : 55 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 21 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Beautiful dark ruby color for this Volnay on the Pommard side with fruity notes, cold tobacco and undergrowth. Beautiful balance on the palate with tannins still very present, a certain salinity which contrasts with the fat and very good length.

Serving temperature : 17-19°C

Should be drunk between : 2021-2031

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