Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU EPENOTS
2022

In the past, this place was overrun with the thorns and the thorny bushes ('en espineaul'), it was cultivated by the monks from Citeaux around 1150.

VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux. Next to Beaune, it grows on clayey and limestone soils with a low slope. In this context, the ripe grapes express power, with a rustic touch when the wine is young. It's a worth keeping terroir. The grapes are purchased in the area of Les Grands Epenots.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay
Production area : 25,28 ha
Altitude : 250-300 m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 18 days

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

13% vol.

TASTING

Tasting note

Wines with complex aromas of red fruits, such as black cherry and raspberry, mixed with spicy, undergrowth notes. On the palate, it is structured and powerful, with firm but elegant tannins, offering good length. Harmonious balance between richness and freshness.

Food pairings

Ideal with tournedos in cream.

Serving temperature : 17-19°C

Should be drunk between : 2023-2036

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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