Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY
2020



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

A whole of selected plots in la Côte de Beaune, la Côte Chalonnaise and also les Hautes Côtes.
Wine-Growing method : sustainable
Harvest : 100% mechanical
Soil : Stilty clay
Altitude : 250-300 m
Average age of vines : 26 years

VINIFICATION

100% Chardonnay

100% destemmed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 5 months in stainless steel)
100% of stainless steel

13% vol.

TASTING

Tasting note

An elegant wine with a sharp and fruity flavour. It is supple and gourmand on the palate.

Food pairings

Ideal with aperitif and with starters.

Serving temperature : 10-12°C

Should be drunk between : 2021-2026

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

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

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