Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY
2019



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

A whole of selected plots in la Côte de Beaune, la Côte Chalonnaise and also les Hautes Côtes.
Wine-Growing method : sustainable
Harvest: 50 % manual, 50% mechanical
Soil : Stilty clay
Altitude : 250-300 m
Average age of vines : 26 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
50% crushed grapes, 50% destemmed grapes

11 months (whose 4 months in stainless steel)
10% % in oak barrels, 90% of stainless steel

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with aperitif and with starters.

Serving temperature : 10-12°C

Should be drunk between : 2021-2026

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

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