



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY 2017



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

Production area : 775.90 ha

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

10 months

5% % in oak barrels, 95% of stainless steel

12,5% 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 : 2019-2022

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



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