Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES
2021

This large plot, in Beaune, forms a semi-circle around the places called “Les Mondes Rondes”. It was deforested about sixty years ago. The name of this Climat comes from the old French “Mansion” which means residence/home.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Vineyards surrounded by walls on 3 sides, with their backs to the Montagne de Beaune and with a magnificent view of the Pommard vineyard and the Côte. Planted in 1986. Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.
Wine-Growing method : sustainable
Harvest: 100% manual
Soil : Calcareous clay
Production area : 6,14 ha
Altitude : 320-350 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

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

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

Intense dried fruit aromas combine with forestal notes of anise and chlorophyll. Firm mouthfeel with a touch of tannin that will reward cellaring.

Food pairings

Ideal with crab cakes, a veal blanquette with mushrooms or even a Brillat-Savarin with truffles.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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