



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES MONOPOLE 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

Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.

Production area : 6ha14

Altitude : 320-350 m

Average age of vines :

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

Fining: yes

Filtration : yes (Lenticulaire)

13 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

12,75% 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

Enjoy it with: Sushi, sashimi or fish carpaccio.

Serving temperature :10-12°C

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



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