



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES MONOPOLE 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

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 % whole berries

Fining: yes

Filtration : yes

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

14% 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

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



olivier-leflaive.com