



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES MONOPOLE 2018



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 : 78a20

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 grappe

Fining: yes

Filtration : yes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 10% 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

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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