



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BEAUNE CLOS DES MONSNIÈRES MONOPOLE 2016



### 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 : 6,14 ha

Altitude : 320-350 m

Average age of vines : 30 years

### VINIFICATION

100% Chardonnay

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

100 % whole berry

Fining: yes

Filtration : yes

12 months (whose 2 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

12% vol.

### TASTING

#### Tasting note

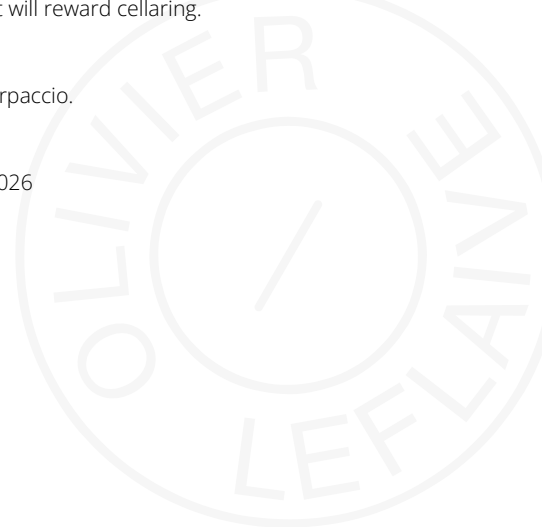
Intense dried fruit aromas combine with forestal notes of anise and chlorophyll. Firm mouthfeel with a touch of tannin that will reward cellaring.

#### Food pairings

Enjoy it with: Sushi, sashimi or fish carpaccio.

**Serving temperature :** 11-13°C

**Should be drunk between :** 2021-2026



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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



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