



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES MONOPOLE 2015



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

VINIFICATION

100% Chardonnay

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

100 % crushed grappes

Fining: yes

Filtration : yes

10 months (whose 2 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

TASTING

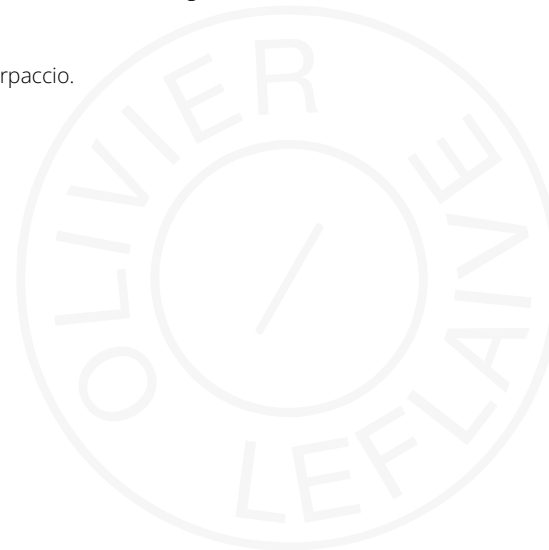
Tasting note

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



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



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