



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 2021



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

If we are on the side of Santenay (deeper and more clayey soil), or on the side of Puligny (light and pebbly soil), the wines produced will be different. This cuvee is produced from own vineyards (Houillères and Pierres), but also the purchase of the grapes on the terroir of Charrières, Les Blanchots Dessous, Les Benoités, Les Mazures-et-Voillenots.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay, silty clay

Production area : 77,29 ha

Altitude : 250-300 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

This wine seduces with its open nose and its delicate notes of citrus fruits and white-fleshed fruits. The palate is generous, combining power and finesse.

Serving temperature : 11-13°C

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