Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 2017

In Chassagne-Montrachet, large marble stone quarries form a rocky front: in Paris, the Trocadéro or more recently the Louvre Pyramid used this stone in pink or beige paving.



VINEYARD

When on the Santenay side (deeper and more clayey soil), or on the Puligny side (light and pebbly soil), the wines produced are different. This cuvee is a blend of our own vineyards (Houillères and Pierres), and grapes purchases on the terroirs of Charrières, Blanchot Dessous, Les Benoites, Les Mazures-et-Voillenots.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay, silty clay
Production area : 102 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

A rich and powerful wine with a remarkable persistence and a nose dominated by aromas of acacia, sweet spices and white flesh ripe fruits.

Food pairings

Ideal with poultry or veal cooked in sauce.

Serving temperature : 11-13°C

Should be drunk between : 2021-2024

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