



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 2017



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

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

100 % crushed grappe

Fining: yes

Filtration : yes

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 poultrys and veal cooked in sauce.

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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