Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# CHASSAGNE-MONTRACHET 2016

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 grape 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 : 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 grapes

17 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13% 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 of veal cooked in sauce.

**Serving temperature :** 11-13°C

**Should be drunk between :** 2019-2022

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

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