Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET ROUGE
2021

This large and beautiful slope is fit for the 2 burgundian grape varieties. Pinot noir and Chardonnay are flourishing in this village thanks to the terroir complexity.



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

Pinot Noir and Chardonnay have always grown on the territory of Chassagne. Deeper but stony soils are well suited to Pinot Noir with the famous Cordon Royat pruning system. Cuvée blend from our own vineyard: Dessous les Mues and purchases of grapes (Plante Saint Aubin, Voillenots, Goujonne).
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay, silty clay
Production area : 86,13 ha
Altitude : 250-300 m
Average age of vines : 36

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 17 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

A nose dominated by scents of cherry, gooseberry combined with more gamey and spicy notes. A good tannic structure on the palate in its youth which evolves with age towards a very tasteful structure.

Food pairings

Ideal with œufs en meurette (eggs in red wine sauce)

Serving temperature : 17-19°C

Should be drunk between : 2022-2030

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