



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET ROUGE 2020



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Pinot Noir and Chardonnay have always grown on the territory of Chassagne.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 80,28 ha

Altitude : 250-300 m

Average age of vines : 36

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grappes

Filtration : Yes

Alcoholic fermentation in open vats: 17 days

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

13,75% 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 grilled or roasted lamb and pork.

Serving temperature :17-19°C

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