



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET ROUGE 2018



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

Fining: no

Filtration : yes

Alcoholic fermentation in open vats: 18 days

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

13,5% 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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