



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET ROUGE 2008



### 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 : 30 years

### 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  
18 days of fermentation on the skins at cold temperature

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

### TASTING

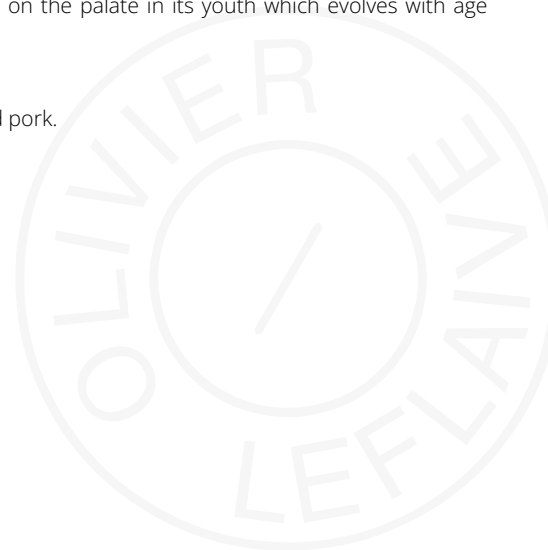
#### Tasting note

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 grilled or roasted lamb and pork.

**Serving temperature : 17-19°C**



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



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