



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET BLANCHOTS 2020

Comes from the white limestone



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

Blanchots Dessous: terroir located in the extension of the Grand Cru "Criots Batard Montrachet".

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 3,03 ha

Altitude : 230-250 m

Average age of vines : 30 years

VINIFICATION

100% Chardonnay

100% whole berries

24h static settling

Alcoholic and malolactic fermentations in oak barrels

17 months (whose 5 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13,20% vol.

TASTING

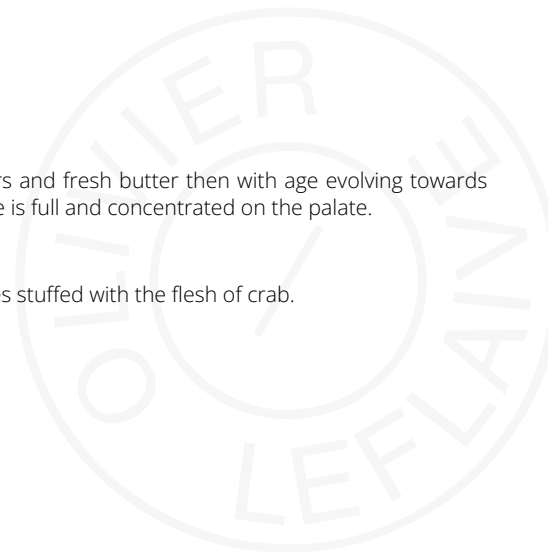
Tasting note

A nose which combines white flowers and fresh butter then with age evolving towards notes of honey or ripe pear. The wine is full and concentrated on the palate.

Food pairings

Ideal with grilled mullets or vegetables stuffed with the flesh of crab.

Serving temperature : 11-13°C



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