Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET BLANCHOTS 2019

Comes from the white limestone



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Blanchot Dessous: terroir located alongside the Grand Cru "Criots- Bâtard-Montrachet".
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 1,85 ha
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries

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

14,5% 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 red mullets or vegetables stuffed with crab meat.

Serving temperature : 11-13°C

Should be drunk between : 2022-2028

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

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