Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET BLANCHOTS 2017

Comes from the white limestone.



VINEYARD

Blanchot Dessous: terroir located alongside the Grand Cru "Criots-Bâtard-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

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

16 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 25% of new oak)

13,5% 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 : 2021-2026

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