



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET BLANCHOTS 2010

Comes from the white limestone



### 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

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

100 % crushed grappe

Fining: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

### TASTING

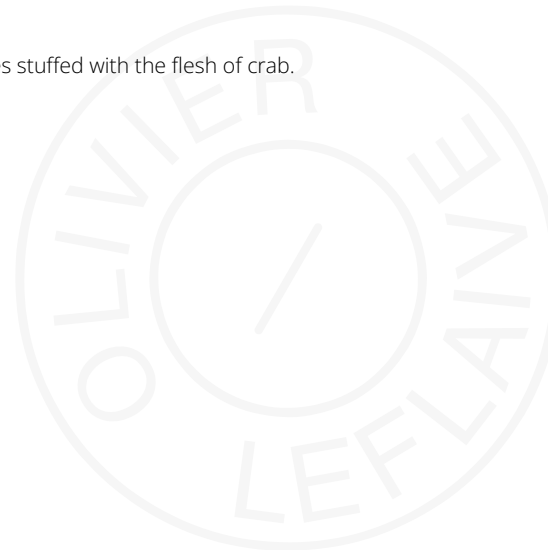
#### Tasting note

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



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