Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2021

This name derives from a vineyard located in a humid area.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Plot located in the northern part of the appellation, close to Puligny from which it takes its minerality. It comes from one of our own vineyards, planted in 1952 and a neighboring plot.
Maximum yield authorized : 57hl/ha
Wine-Growing method : sustainable
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 8,4 ha
Altitude : 230-250 m
Average age of vines : 65

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

This wine is very fresh and punchy. We find notes of green apple and citrus fruits as well as a nice tension in the mouth.

Food pairings

Ideal with a veal tenderloin or creamy scallops.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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