Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2020

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



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

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 : organic (non-certified)
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 8,4 ha
Altitude : 230-250 m
Average age of vines : 65 years

VINIFICATION

100% Chardonnay

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

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

13,5% vol.

TASTING

Tasting note

Hawthorn and honeysuckle aromas mixing with hazelnut and fresh butter. The palate is mellow and lasting, lifted up with a nice minerality. A charming and rather imposing wine.

Food pairings

Ideal with a veal tenderloin or creamy scallops.

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

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

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

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