



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2019

This name derives from the vineyard located in a humid ground.



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

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 % crushed grappe

Fining: yes

Filtration : Yes

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

14,5% 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

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