Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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.
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 grapes

16 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 22% of new oak)

13% 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 : 2021-2027

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