



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

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

12,5% 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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