



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2010

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



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.

Maximum yield authorized : 55hl/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 : 61 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

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

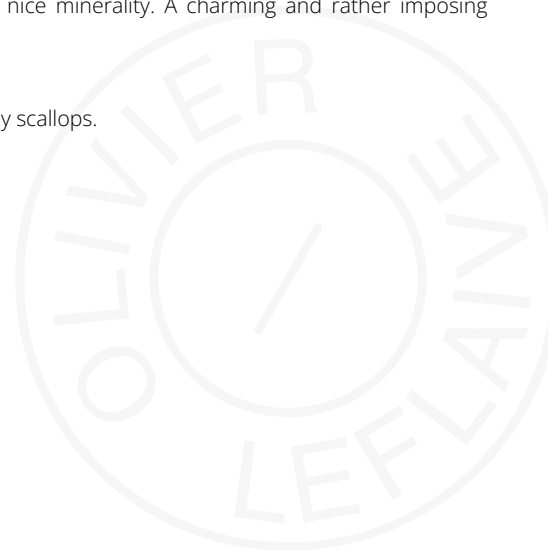
Tasting note

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 porc tenderloin or creamy scallops.

Serving temperature :11-13°C



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



olivier-leflaive.com