Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET LES PIERRES 2020

This vineyard is covered with stones.



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

This vineyard is located on a rocky bed which has been used in the past to build the near wash house. From two owned plots and a neighboring plot.
Wine-Growing method : organic (non-certified)
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 4,73 ha
Altitude : 230-250 m
Average age of vines : 20 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

Fine nose with nice mineral and lemony notes, balanced with earth, peach and sap. An intense and robust wine which grows in mouth and subtlety ends in a long and supple finish.

Food pairings

Ideal with fine fish such as sea bass.

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

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