



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET LES PIERRES 2020

These vines are covered by 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 in Corpeau. From two owned plots and a neighboring plot.  
Wine-Growing method : organic (non-certified)  
Harvest: 100% manual  
Soil : Calcareous Clay  
Production area : 8,41 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)  
12,90% 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 bass and carp.

**Serving temperature :** 11-13°C

#### Olivier Leflaive

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