



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET LES PIERRES 2018

These vines are covered by stones.



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

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries
Finning: yes
Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 19% 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 bass and carp.

Serving temperature : 11-13°C

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