



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET LES PIERRES 2017

These vines are covered by stones.



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

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 % crushed grappe

Fining: yes

Filtration : yes

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

13,5% 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

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