



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET LES PIERRES 2013

These vines are covered by stones.



VINEYARD

This vineyard of our own is located on a rocky bed which has been used in the past to build the near wash house in Corpeau.

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

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% 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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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