Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 2018

Its name derives from "Pul" which means "marais": marsh. Puligny is on small pockets of water which prevent building underground cellars.



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 A.O.C. is at the bottom of the hill, on a brown soil from the North of Meursault to the South of Chassagne. Stony calcareous clay. The style might be different but it combines elegance and richness. We are lucky to produce a wine that is representing the whole of the differents terroirs from this village, thus more than 21.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 114,22 ha
Altitude : 230-250 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
30% whole berries, 70 % crushed grapes

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

13% vol.

TASTING

Tasting note

This famous wine from our domain expresses noble and distinguished aromas with notes of citrus, beautiful minerality and toasted scents. The mouth is elegant and tonic with a very long persistence.

Food pairings

Ideal with grilled veal served with mushrooms, grilled saltwater fish and goat cheese.

Serving temperature : 11-13°C

Should be drunk between : 2021-2027

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

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