



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 2017

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



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 A.O.C. is at the bottom of the hill, on a brown soil from the North of Meursault to the South of Chassagne.

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 grappe

Fining: yes

Filtration : yes

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

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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