



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES 2021

This vineyard is located in a former oak forest (derived from "chasnes" in old French language or "chanières")



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

A whole of three plots scattered on the climat located below les Grands Crus of Bâtard and Bienvenues-Bâtard-Montrachet. This terroir is considered as the richest and the more powerful of its category. Brown soil on a limestone flagstone.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 9,12 ha

Altitude : 230-250 m

Average age of vines : 46 years

VINIFICATION

100% Chardonnay

100 % whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

Wine of great delicacy with a delicate nose focused on notes of orange blossom and citrus. The palate is complex and of a beautiful depth.

Food pairings

Ideal with fleshy fish like monkfish, or Blanquette de veau (veal stew).

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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