Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES
2020

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



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole grapes

20 months (whose 7 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

A powerful, rich and concentrated Puligny-Montrachet.

Food pairings

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

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

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