Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES
2018

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



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

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 .
70% crushed grapes , 30% whole berries

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

13% 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 : 2021-2027

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