



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES 2017

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



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

A whole of four plots scattered on the terroir located below les Grands Crus of Batard and Bienvenues Batard. This terroir is considered as the richest and the most powerful of its category. Blend of several plots with a 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 % crushed grappe

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

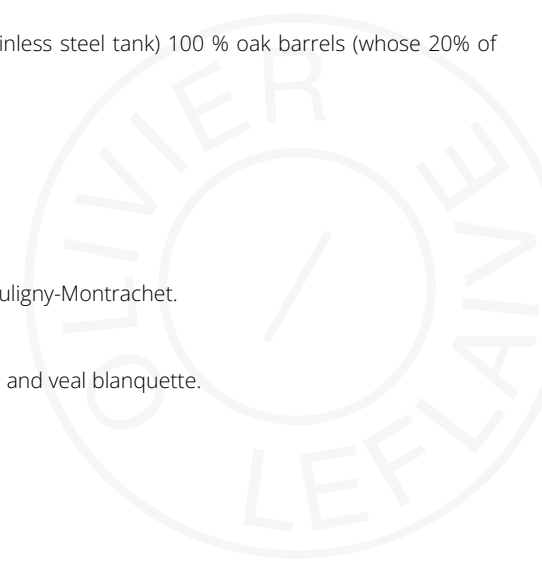
Tasting note

A powerful, rich and concentrated Puligny-Montrachet.

Food pairings

Ideal with fleshy fish such as burbot, and veal blanquette.

Serving temperature :11-13°C



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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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