



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 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 % crushed grapes

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 like monkfish, or blanquette de veau (veal stew).

Serving temperature : 11-13°C

Should be drunk between : 2021-2024

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