Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN 2021

Here, the landscape flares out in broad perspectives. It is one of the first Celtic and Gallo-Roman vineyard sanctuaries in Burgundy.



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

Pretty village overlooking la Côte de Beaune and turning its back on the vineyards of les Hautes Côtes. Planted on brown limestone soil where the rock is deep, the grapes have to be brought to a certain maturity often obtained at the end of the season. Our vintage is produced from the terroirs of En Poillange, La Perrière, Combe Bazin, en Chevrot and Sous le Château.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 71 ha
Altitude : 290-430 m
Average age of vines : 41 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100% crushed grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

7 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

The wine colour is pale yellow, aromas of white flowers, yellow fruits (mirabelle) dominated by minerality. The palate offers a certain liveliness softened with age.

Food pairings

Ideal to accompany leeks in bechamel sauce, trout in jelly or even goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION