Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN 2017

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



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 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 : 135 ha
Altitude : 300-350 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

12 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 ageing.

Food pairings

Ideal with raw fiss, grilled poultry breasts or soft cheeses like Camembert or Brie.

Serving temperature : 10-12°C

Should be drunk between : 2020-2026

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