Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN 2008

The landscape flares out here in broad perspectives. It is one of the first Celtic and Gallo-Roman vine 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 and limestone soil where the rock is deep, the vines have to be brought to a certain maturity obtained at the end of the season. Our vintage is produced from the terroirs of Pouillange, La Perrière, Combe Bazin 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 : 35 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Finning: yes

12 months (whose 3 months in stainless steel tank) 20% in stainless steel, 80 % oak barrels (whose 20% 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 with raw fishes, grilled poultry or soft cheese as Camembert.

Serving temperature : 10-12°C

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

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