



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN SOUS LE CHÂTEAU 2021

Sous le Château is one of the Climats of the Saint-Romain vineyard. It is located under the rocky outcrop which served as a Merovingian necropolis in the 4th century, then as a feudal castle until the 11th century when it was burned down and destroyed. These steeply sloping vines were abandoned after phylloxera and replanted in the 1970s.



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

Regarded as the terroir the most accomplished of the A.O.C. Saint Romain. Its exposure towards South-East and its limestone stony soil give a wine of personality mixing rich but subtle aromas.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 23,85 ha

Average age of vines : 46

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

14% vol.

TASTING

Tasting note

Freshness combined with minerality of terroir and a generous personality.

Food pairings

It is able to accompany steamed crabs, a back of roast cod or a Brillat-Savarin.

Serving temperature : 10-12°C

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