



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN SOUS LE CHÂTEAU 2017

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 steep slope vineyards were abandoned after the phylloxera disease and replanted in the 1970s.



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

Regarded as the terroir the most accomplished of the A.O.C. Saint Romain. Its exposure towards South-East and its stony limestone soil give a wine of personality mixing rich but subtle aromas. This cuvee is a blend of 3 different plots.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 23,85 ha

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

9 months (whose 3 months in stainless steel tank)

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

13% vol.

TASTING

Tasting note

Freshness combined with minerality of terroir and a generous personality.

Food pairings

Ideal with pâtés, terrines and potted meat

Serving temperature : 10-12°C

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