



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2020



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and limestone. It is a small blended cuvée from three plots on the hillside (Les Bras, Sous la fée, Sous Roche)..

Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 254,13 ha
Altitude : 250-300 m
Average age of vines : 41 years

VINIFICATION

100% Chardonnay
100% crushed grappe
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 13% of new oak)
13% vol.

TASTING

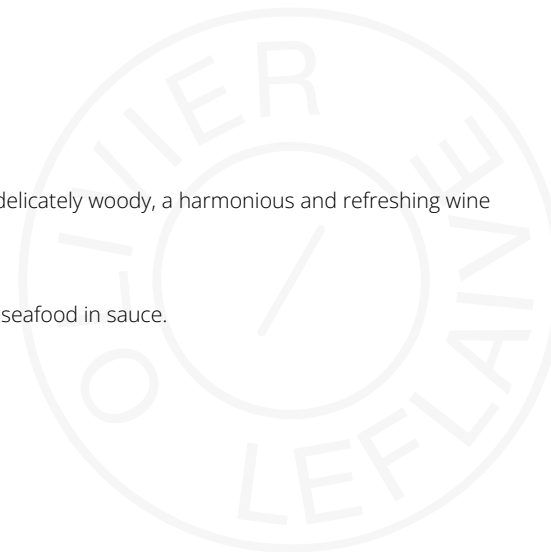
Tasting note

Nose of white ripe fruits on a touch delicately woody, a harmonious and refreshing wine on the palate.

Food pairings

Ideal with chicken in cream sauce or seafood in sauce.

Serving temperature : 10-12°C



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



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