



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2019



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grappe

Fining: yes

Filtration : yes

12 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

14% 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

Olivier Leflaive

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

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



olivier-leflaive.com