



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SANTENAY 2017



### 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

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 two to 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 1 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13,5% 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

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



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