Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2017



VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown 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 grapes

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

13% vol.

TASTING

Tasting note

Nose of white ripe fruits on a delicate woody touch, 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

Should be drunk between : 2020-2026

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