



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES LEVRONS 2021

Puligny derives from Pulynie (village on water). In the 14th Century, a Levron referred to a haunt for hares!



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Poor clay-limestone soils so shallow that bedrock is visible in places.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Poor clay-limestone soils so shallow that bedrock is visible in places.
Production area : 6,56 ha
Altitude : 230 m
Average age of vines : 60

VINIFICATION

100% Chardonnay
100% whole grappe
24h static settling
Alcoholic and malolactic fermentations in oak barrels
18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 10% of new oak)
13% vol.

TASTING

Tasting note

This wine is underlined by a hint of lemongrass and citrus fruits (grapefruit). A frank and straight wine with a good length.

Food pairings

Ideal with a soumaintrain soufflé.

Serving temperature : 11-13°C



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

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