Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES LEVRONS
2020

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



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

Several plots located down the hill, next to the 1er Crus "les Perrières" and "les Referts".
East exposure. Poor clay-limestone soils so shallow that bedrock is visible in places.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 6,56 ha
Altitude : 230 m
Average age of vines : 60 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole grapes

20 months (whose 8 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

Aromas of dried fruits blend harmoniously with notes of fresh fruit, creating a dense and homogeneous texture. The wine reveals a beautiful balance, straight, with some pastry nuances in the background. Its finish is elegant and persistent, leaving impressions of orange peel in the mouth.

Food pairings

Ideal with a mild cheese soufflé (Soumaintrain from Burgundy)

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

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