



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES LEVRONS 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 : Vineyard planted between 1951 and 1976

VINIFICATION

100% Chardonnay

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

100 % crushed grappes

Fining: yes

Filtration : yes

16 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 17% of new oak)

13,25% vol.

TASTING

Serving temperature : 11-13°C



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



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