



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES LEVRONS 2017

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



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

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

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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