



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES LEVRONS 2016

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



VINEYARD

Several plots located down the hill, next to the 1er Crus "les Perrières" and "les Referts". East exposure.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Poor clay-limestone soils so shallow that mother 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 % whole berries

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

13% 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 : 2020-2023

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



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