



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU 2020

The chablis 1er cru comes from some thirty places selected for their situation and the quality of their products.



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

Wine made from an assembly of different origin of vine in the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet). This wine respects the Cuvée Ronde, traditional Bourguignone.

Wine-Growing method : sustainable
Harvest : 100% mechanical
Soil : Argilo-calcaireux, Kimméridgian
Production area : 776,08 ha
Altitude : 230-250 m

VINIFICATION

100% Chardonnay
100% destemmed grappes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 4 months in stainless steel tank)
100% in stainless steel tank
13,20% vol.

TASTING

Tasting note

A wine with a complex and persistent bouquet, mixed with aromas of acacia honey, a hint of iodine and vegetable nuances.

Food pairings

The Premier Cru is of great aromatic complexity, which predisposes it to many associations, including hot oysters and fish in sauce. It will get up again accompanied by a ham in Chablis, the local speciality.

Serving temperature : 10-12°C

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



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