Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU
2018

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



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

Wine made from a blend of several vineyards in the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet). This wine respects the Cuvée Ronde, from the Burgundian tradition.
Wine-Growing method : sustainable
Harvest : 100 % mecanical
Soil : Calcareous clay, Kimmeridgian
Production area : 776,08 ha
Altitude : 230-250 m

VINIFICATION

100% Chardonnay

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

12 months (whose 3 months in stainless steel tank)
50% in stainless steel tank, 50% in oak barrels (whose 10% of new oak).

13% vol.

TASTING

Tasting note

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

Food pairings

The Premier Cru is of great aromatic complexity, which predisposes it to many associations, including warm oysters and fish in sauce. It will reveal itself with ham in Chablis, the local specialty.

Serving temperature : 10-12°C

Should be drunk between : 2020-2025

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