



*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 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

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

100 % destemmed grapes.

Finning: Yes

Filtration : yes

12 months (whose 3 months in stainless steel tank)

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

12,5% 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

**Should be drunk between :** 2020-2025

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



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