Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU
2017

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



VINEYARD

Wine made from a blend of several vineyards within 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 : Argilo-calcarious, 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.

7 months (whose 4 months in stainless steel tank)
100% in stainless steel tank

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 vegetal 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 reveal itself with ham in Chablis, the local specialty.

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