



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU FOURCHAUME 2019

The name of the terroir derives from the sinister fork which was used to execute the condemned persons outside of the village.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Located on the right bank of Serein, this terroir, facing South, produces round and powerful wines, while keeping minerality from the kimméridgien soil. This cuvee is due to blending of grapes in the area of Vaulorent and Homme Mort.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Kimméridgien

Production area : 86 ha

Altitude : 230-250 m

Average age of vines : 25 years

VINIFICATION

100% Chardonnay

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

100 % whole berries

Fining: yes

Filtration : yes

12 months (whose 4 months in stainless steel tank)

100 % oak barrels (0% of new oak)

13,5% vol.

TASTING

Tasting note

A round, flattering and harmonious Chablis in mouth. A right balance between a mineral attack and an aftertaste of candied fruits.

Food pairings

Perfect with sea products : crayfish, shrimp, grilled fish...

Serving temperature : 10-12°C

Should be drunk between : 2022-2027

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