



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU FOURCHAUME 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 Vaurorent and L'Homme Mort.

Wine-Growing method : sustainable

Harvest: 100 % mechanical

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

9 months (whose 3 months in stainless steel tank) 100 % oak barrels

13% 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

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