



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU MONTÉE DE TONNERRE 2019

This vineyard is near a path which goes up towards the town of Tonnerre.



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

Probably rightly, the most famous Chablis 1ers Crus. Located on the right bank of Serein and in the continuation of the Grands Crus, this terroir is on a "Kimméridgien" limestone. It produces wines a little austere in their youth but their elegant and racy development charms the taster. Our cuvee comes from the blending of grapes of Montée de Tonnerre and the area of Chapelot.

Wine-Growing method : sustainable

Harvest: 100% mechanical

Soil : Kimméridgien

Production area : 43 ha

Altitude : 230-250 m

Average age of vines : 39 years

VINIFICATION

100% Chardonnay

100% destemmed grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 10% new oak)

13% vol.

TASTING

Tasting note

One of the most famous Premiers crus of Chablis, powerful, rich and racy, it offers scents of apple, minerality and white flowers.

Food pairings

Ideal with the hot oysters and the fishes cooked in sauce.

Serving temperature : 10-12°C

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