



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU MONTÉE DE TONNERRE 2017

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



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

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

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

100 % destemmed grape

Fining: yes

Filtration : yes

9 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 10% new oak barrels)

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

Should be drunk between : 2020-2025

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