Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU MONTÉE DE TONNERRE
2016

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



VINEYARD

Rightfully probably 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 "Kimmeridgien" 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 from the area of Chapelot.
Wine-Growing method : sustainable
Harvest: 100 % mechanical
Soil : Limestone Kimmeridgien
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 grapes

12 months (whose 4 months in stainless steel tank)
100 % oak barrels

12,5% 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 warm oysters and fish cooked in sauce.

Serving temperature : 10-12°C

Should be drunk between : 2018-2024

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