



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

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 : 100%

12 months (whose 4 months in stainless steel tank)

100 % oak barrels

12,5% vol.

TASTING

Tasting note

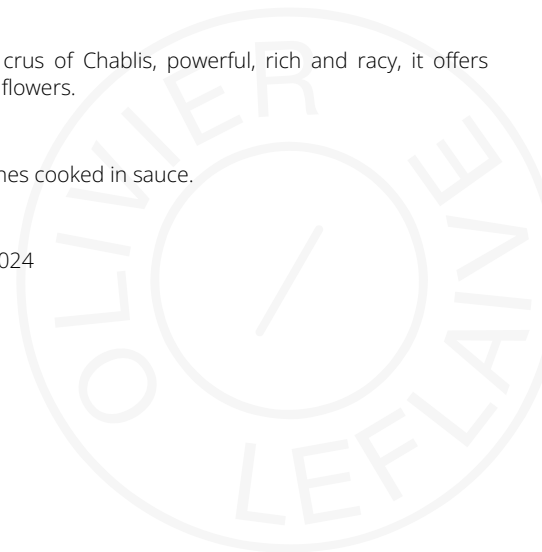
One of the most famous Premiers crus of Chablis, powerful, rich and racy, it offers scents of apple, minerality and white flowers.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2018-2024



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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