Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2021

It derives from the name of the hamlet near Chassagne-Montrachet surrounding the ruins of an old Abbey.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Blending from two plots from our Domain. The A.O.C called in the past "Clos de Morgeot" is located below the road between Chassagne-Montrachet and Santenay. The soil is deeper and more clayey than elsewhere but there are also limestone oolithes.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest : 100% manual

Soil : Calcareous clay
Production area : 11,36 ha
Altitude : 230-250 m
Average age of vines : 31 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 10 % of new oak)

13,5% vol.

TASTING

Tasting note

This wine has a rich, full and fleshy attack. Lemony and gunflint notes give it a nice finish.

Food pairings

To be enjoyed with shellfish or poultry in sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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