



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.



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, but also from two contract of grapes bought from neighbors. The A.O.C called in the past "Clos de Morgeot" is located below the road to go from Chassagne-Montrachet to Santenay. The soil is deeper and more clayey than elsewhere but there is limestone oolites in shape.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100% manual

Soil : argils-calcareous

Production area : 10,7 ha

Altitude : 230-250 m

Average age of vines : 31

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)

13,5% vol.

TASTING

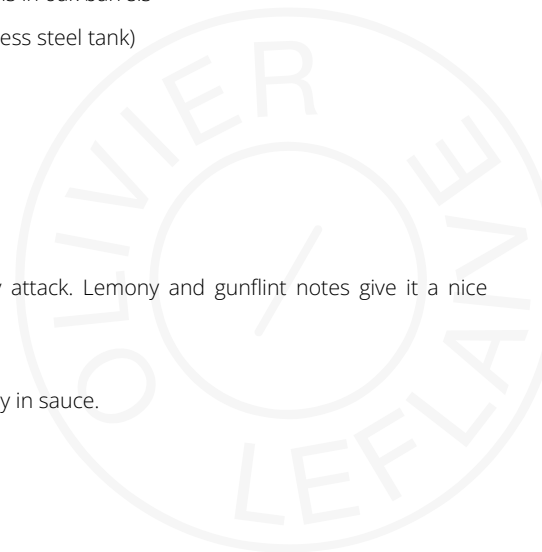
Tasting note

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



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



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