Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2020

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



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole grapes

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 25 % of new oak)

13% vol.

TASTING

Tasting note

A wine that expresses its greatness in a beautiful concentration and finesse. A full bodied and ripe wine when ageing with notes of honey and white flowers.

Food pairings

Ideal with white meats, poultry cooked in cream sauce or shellfish.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

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