



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2018

It derives from the name of the hamlet near Chassagne-Montrachet.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 oolithes 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 years

VINIFICATION

100% Chardonnay

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

100 % crushed grapes.

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25 % of new oak)

13,2% vol.

TASTING

Tasting note

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

Food pairings

Ideal with white meats, the poultries cooked in sauce with cream and the shellfish.

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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