



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2016

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



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 : organic (no-certified)

Harvest: 100 % manual

Soil : argils-calcarious

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 20 % of new oak)

13% 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

Should be drunk between : 2020-2024

