Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2021

This word points out the clos which is located near the church, dedicated to Saint-Marcel.



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

Le Clos Saint-Marc (1.71 ha) is a part of the A.O.C Chassagne-Montrachet 1er Cru "Les Vergers". This vineyard from our Domain was used as a garden by the locals in the past . Exposed North-East, the vineyard lies on the rock from Chassagne-Montrachet, the soil is red and stony, ideal for Chardonnay.
Wine-Growing method : HVE (High Environmental Value, level 3)
Harvest: 100% manual
Soil : Calcareous clay
Production area : 1.71 ha
Altitude : 230-250 m
Average age of vines : 26

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

A gourmet, pleasant and charming wine. A silky length and aromas of fresh apricots mixed with a minerality that echoes the stony ground of the vineyard.

Food pairings

A wine that could be nicely associated with a fresh goat cheese

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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