



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

VINEYARD

Le Clos Saint Marc (1.70 ha) is a part of the A.O.C Chassagne-Montrachet 1er Cru "Les Vergers". This vine from our Domaine was used as a garden by the locals in the past . With an exposure to North-East, the vine 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 : Argilo-calcareous

Production area : 1.71 ha

Altitude : 230-250 m

Average age of vines : 26 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappes

Fining: yes

Filtration : yes

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

13,5% vol.

TASTING

Tasting note

Orange blossom, racy, streamlined palate to a vivacious and lively finish. Delightful.

Food pairings

Ideal with a lotte fillet cooked with dill, salmon and white meat such as veal.

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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