Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2016

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



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 : organic (no-certified)
Harvest: 100 % manual
Soil : Calcareous clay
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 % whole berries

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

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with a monkfish fillet or salmon cooked with dill, delicate white meat such as veal.

Serving temperature : 12-14°C

Should be drunk between : 2020-2025

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

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