



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2020

This name derives from a vineyard located below a sharp rock, which looks like the canine of dog.



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### VINEYARD

A part of this terroir has been integrated in Montrachet in 1921.  
Wine-Growing method : Sustainable  
Harvest: 100% manual  
Soil : Argilo-calcareous, calcareous  
Production area : 0,64 ha  
Altitude : 250-300 m  
Average age of vines : 20 years

### VINIFICATION

100% Chardonnay  
100% whole berries  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
17 months (whose 5 months in stainless steel tank)  
100% oak barrels  
13,20% vol.

### TASTING

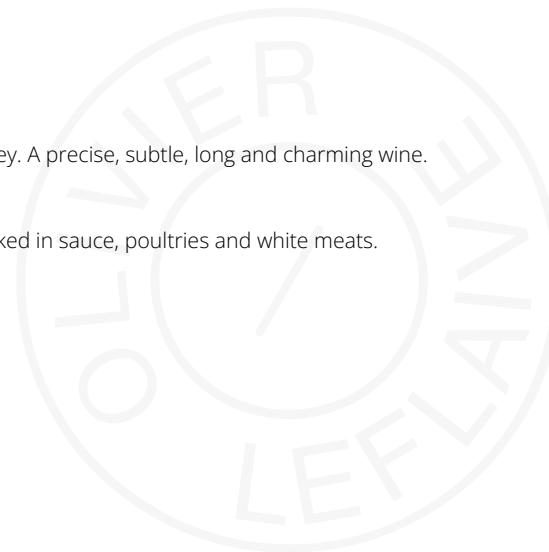
#### Tasting note

Dense nose of honeysuckle and honey. A precise, subtle, long and charming wine.

#### Food pairings

Ideal with choice fishes, seafood cooked in sauce, poultries and white meats.

**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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