Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

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

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
100 % whole berries

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (of one vintage)

14,5% 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.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

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