



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

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

Fining : Yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (very few new oak barrels)

13,3% 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, poultrys and white meats.

Serving temperature :12-14°C

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

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