



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2017

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



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

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

13,5% 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, poultrys and white meats.

Serving temperature : 12-14°C

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