



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2013

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



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 : 25 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 % destemmed grapes.
Fining : Yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20 % of new oak)

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, poultries and white meats.

Serving temperature : 12-14°C



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