



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2011

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 : 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 % destemmed grapes.  
Fining : Yes

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25 % 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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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