



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET 1ER CRU BLANCHOTS 2019

We skip the southern wall of Montrachet to set foot in Chassagne-Montrachet 1er Cru Blanchots Dessus. It is also the neighbor of Chassagne 1er Cru Dents de Chiens. it should be noted that part of Blanchots is in the village appellation, it is Blanchots Dessous.



### 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

It is quite common with that of the Grand Cru Criot Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbors. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.

Control method: reasoned control

Manual harvest: 100%

Soil : It is quite common with that of the Grand Cru Criot Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbors. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.

Production area : 1,17 ha

Altitude : 250-260 m

Average age of vines :

### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % whole berries

Fining: yes

Filtration : yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (1 vintage old barrel)

14,50% vol.

### TASTING

#### Tasting note

Subtle wine, quite reserved at the beginning of its youth, which over time releases all the complexities of limestone and white earths.

#### Food pairings

Ideally suited to grilled shellfish or in sauce, a sea bass or Saint-Pierre de ligne.

**Serving temperature :12-14°C**

Olivier Leflaive

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