



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU BLANCHOTS 2018

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 Chien. It should be noted that part of Blanchots is in the village appellation, it is Blanchots Dessous.



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

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

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

Should be drunk between : 2024-2029

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