Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU
2021

Appellation shared between the villages of Buxy, Montagny les Buxy, Jully les Buxy and St Vallerin



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Located at the southern end of the Côte Chalonnaise, the Montagny AOC only produces Chardonnay. Blending of different cuvées vinified separately from Bonneveaux, Garchères, vignes Couland , Le Cloux, Champ Toizeau.
Wine-Growing method : sustainable
Harvest: 100% manual
Soil : Calcareous clay, Marl
Production area : 215,13 ha
Altitude : 290-370 m
Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

A wine with sunny and ripe aromas, endowed with an ample, round and succulent mouthfeel. The finish is juicy with a nice acidity.

Food pairings

Ideal with pike terrine, crayfish gratin, frog legs with parsley.

Serving temperature : 10-12°C

Should be drunk between : 2022-2029

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