



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU 2019

Appellation that separates the villages of Buxy, Montagny les Buxy, Jully les Buxy and St Vallerin



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

Located at the southern end of the Côte Chalonnaise, the Montagny AOC only produces Chardonnay. Blending of different cuvées vinified separately from Bonneveaux, Perrières et Coères.

Wine-Growing method : sustainable
Harvest: 75 % manual, 25% mechanical
Soil : calcareous clay, Marl
Production area : 215,13 ha
Altitude : 250-300 m
Average age of vines : 30

VINIFICATION

100% Chardonnay

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

25 % destemmed and 75% crushed grappe

Fining: yes

Filtration : yes

12 months (whose 5 months in stainless steel tank) 85 % oak barrels (whose 15% of new oak) and 15 % stainless steel tank

14% vol.

TASTING

Tasting note

Full and round on the palate with notes of minerality, spices and hazelnut. It is fresh and pleasing in the first two to three years with seven years aging potential.

Food pairings

Ideal with cheeses such as the goat's milk cheeses, le Beaufort, le Comté, l'Emmental or le Saint-Paulin.

Serving temperature : 10-12°C

Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com