Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU
2019

Appellation shared between 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 : 50 years

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 grapes

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 ageing potential.

Food pairings

Ideal with pâtes, rillettes or cheese such as goat cheese, Beaufort, Comté, Emmental or Saint-Paulin.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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