



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU 2018

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



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

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: 70 % manual, 30% 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 .

30 % destemmed and 70% crushed grappe

Fining: yes

Filtration : yes

11 months (whose 3 months in stainless steel tank) 80 % oak barrels (whose 15% of new oak)

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