Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU
2017

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



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 grapes

8 months (whose 4 months in stainless steel tank)
90 % oak barrels (whose 15% of new oak) and 10 % 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, and cheese such as goat cheese, Beaufort, Comté, l'Emmental or Saint-Paulin.

Serving temperature : 10-12°C

Should be drunk between : 2020-2023

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