



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU 2015

Appellation that separates 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: 30 % manual, 70% mechanical

Soil : calcareous clay, Marl

Production area : 215,13 ha

Altitude : 250-300 m

Average age of vines : 25 years

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 (with Kieselgur filter)

12 months (whose 4 months in stainless steel tank) 20% in stainless steel, 80 % oak barrels (whose 15% of new oak)

13% vol.

TASTING

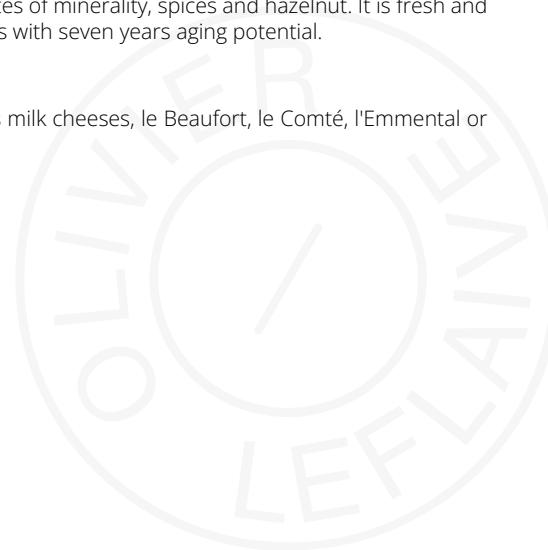
Tasting note

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