



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX 2019



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 in the territory of Buxy, the terroir of Bonneveaux has south, very sunny exposure. The vineyard grows on a brown limestone marly soil which slopes steeply. Wine-Growing method : sustainable
Harvest: 100 % manual

Soil : Argilo-calcaire, Marly
Production area : 9,7 ha
Altitude : 300-350 m
Average age of vines : 40

VINIFICATION

100% Chardonnay

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

100 % crushed grappes

Fining: yes

Filtration : yes

12 months (whose 5 months in stainless steel tank) 90% oak barrels (whose 15% of new oak), 10% stainless steel tank

14% vol.

TASTING

Tasting note

Full and round on the palate with notes of minerality, spices and hazelnut. A zesty and pleasant wine.

Food pairings

Ideal with vegetables terrines, and a few cheeses such as goat's milk cheeses and l'Emmental.

Serving temperature :10-12°C

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