Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX
2019

Val and Vaux are words from ancient French which have retained the literal meaning of the Latin word Vallis "valley" from which they come. They also retained the feminine gender often used for place names.



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.
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 grapes

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 some cheese such as goat cheese and Emmental.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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