Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX
2018

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

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 in the territory of Buxy, the terroir of Bonneveaux has a 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)
95% oak barrels (whose 15% of new oak), 5% stainless steel tank

13% 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

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