



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX 2018



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 Buzy, the terroir of Bonneveaux has a 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

Finning: yes

Filtration : yes

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 a few cheeses such as goat's milk cheeses and l'Emmental.

Serving temperature : 10-12°C

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