



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## MONTAGNY 1<sup>ER</sup> CRU BONNEVEAUX 2013



### VINEYARD

Located in the territory of Buxy, the terroir of Bonneveaux has a sunny exposure. The vineyard grows on a brown limestone marly soil which slopes steeply.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : calcareous clay, Marl

Production area : 9,7 ha

Altitude : 300-350 m

Average age of vines : 30 years

### VINIFICATION

100% Chardonnay

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

50 % crushed grappe , 50% whole berries

Fining: yes

11 months (whose 3 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. 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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Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - [contact@olivier-leflaive.com](mailto:contact@olivier-leflaive.com) - [olivier-leflaive.com](http://olivier-leflaive.com)

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