



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX 2010



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 : 25 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Fining: yes

10 months (whose 3 months in stainless steel tank) 20% in stainless steel, 80 % oak barrels (whose 12% of new oak)

13% vol.

TASTING

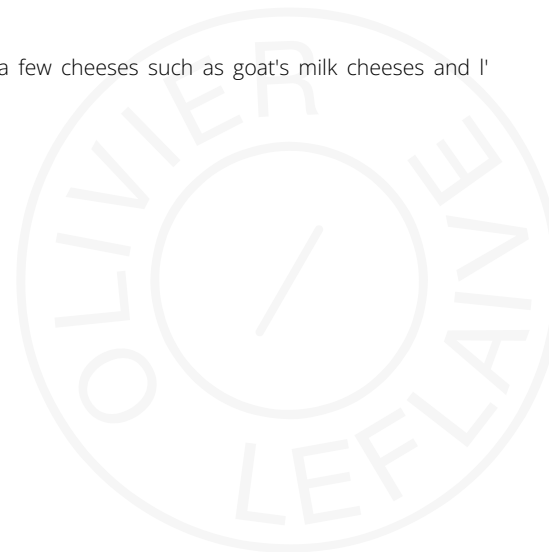
Tasting note

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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