



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## MONTAGNY 1ER CRU BONNEVEAUX 2008



### 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 : Argilo-calcaire, 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

Finning: yes

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

### TASTING

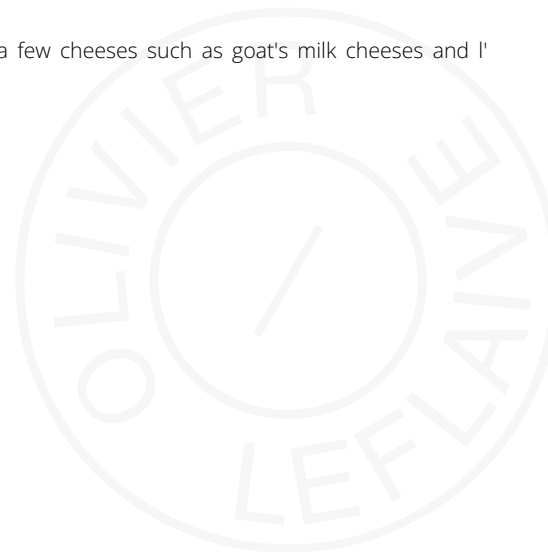
#### Tasting note

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



**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