



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU CHAPONNIÈRES 2018

"Chaponnières" was probably meaning plantations of young vines in Pommard during the Xth and XIth century.



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

Comblanchien and Chassagne limestones. Rich soils with iron oxide, not very sensitive to drought.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Limestone

Production area : 2,87 ha

Altitude : 250-300 m

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grapes

Alcoholic fermentation in open vats: 24 days

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

13,5% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2021-2031



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