



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU CHAPONNIÈRES 2018

It is probable that people designated by "Chaponnières" plantations of new vines in Pommard in 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.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Rich soils and iron oxide, not very sensitive to drought.
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

Fining: no

Filtration : yes

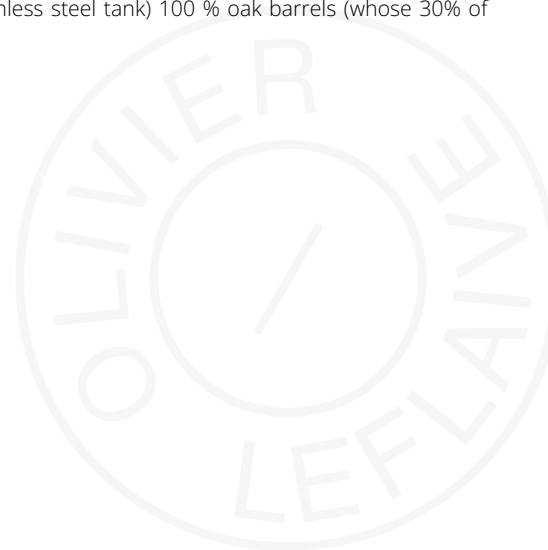
Alcoholic fermentation in open vats: 24 days

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,50% vol.

TASTING

Serving temperature : 17-19°C



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