



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU HAMEAU DE BLAGNY 2018

This word derives from the name of the hamlet located above Puligny-Montrachet.



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

Located at the top of the hill where the panorama is beautiful. Chardonnay produces fruity and ripe grapes. Maturity is later than elsewhere.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 4,28 ha

Altitude : 300-350 m

Average age of vines : 51 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappes

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 33% of new oak)

13% vol.

TASTING

Tasting note

Floral and fruity notes. A wine which combines fatness with minerality while maintaining its finesse.

Food pairings

It is ideal with seafood, fish cooked with cream, or with strong cheese such as Munster and Comté.

Serving temperature : 12-14°C

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