



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU HAMEAU DE BLAGNY 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 % whole berries

Fining: yes

Filtration : yes

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