



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU HAMEAU DE BLAGNY 2012

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



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 : 50 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

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

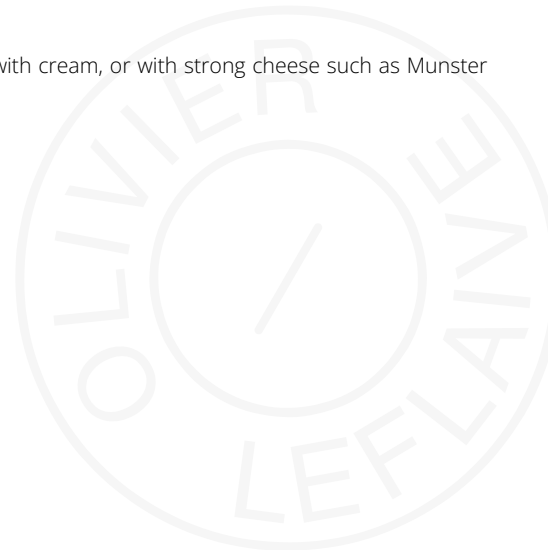
Tasting note

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



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