



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP CANET 2017

This name comes from the former owner, Mister Canet.



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

Our supplies comes from la Garenne (the South part of Champs Canet), the late area of A.O.C. on the burst rock. The soil is shallow. Wine with character and a great finesse.

Vines planted in 1991

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 4,05 ha

Altitude : 250-300 m

Average age of vines :

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

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

Wine of a mineral and fine structure with notes of hazelnut. The wine is powerful and balanced on the palate, pleasant by its great distinction and its volume.

Food pairings

Ideal with braised calf sweetbread, fish cooked in sauce with cream or scallops with a sauce.

Serving temperature :12-14°C

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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