



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2021

This name comes from the fields recovered from the forest, then planted in vines.



### VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

### VINEYARD

A deserted area after phylloxera (1880) and cultivated again in the fifty's years. The whole of four separate vineyards, planted between Saint Aubin and the terroir of les Truffières. The soil is brown limestone with a slower maturity.  
Wine-Growing method : sustainable  
Harvest: 100% manual

Soil : Calcareous Clay  
Production area : 10,7 ha  
Altitude : 250-300 m  
Average age of vines : 36

### VINIFICATION

100% Chardonnay  
100% whole grapes  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
18 months (whose 6 months in stainless steel tank)  
100% oak barrels (whose 10% of new oak)  
13% vol.

### TASTING

#### Tasting note

Wine that skilfully reveals the limestone terroir with great minerality and notes of acacia. The white peach reveals itself subtly in the mouth, enhanced by a slightly smoky character.

#### Food pairings

Ideal with scallops and parsnip purée.

**Serving temperature :** 12-14°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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