



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2021

This name comes from some 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. Combination 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 years

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

Should be drunk between : 2026-2035

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