Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

14% vol.

TASTING

Tasting note

A classic of the Domain: a spicy nose, white peach, buttered toast. In the mouth a great substance with delicate structure and a good length .

Food pairings

Ideal with fresh salmon, crayfish cooked in cream, scallops served with porcini mushrooms and strong cheese (Epoisses).

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

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