



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

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

100 % crushed grappe

Finning: yes

Filtration : yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 22% of new oak)

13,25% vol.

TASTING

Tasting note

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

Food pairings

Ideal with fresh salmon, crayfishes cooked in cream, scallops served with cepes and strong cheeses (Munster).

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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