



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2017

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



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

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

Fining: yes

Filtration : yes

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

13,5% 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 ceps 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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