Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2016

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



VINEYARD

A deserted area after phylloxera (1880) and cultivated again in the 1950's. 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

VINIFICATION

100% Chardonnay

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

16 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

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

Serving temperature : 12-14°C

Should be drunk between : 2020-2024

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