



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2013

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



VINEYARD

A deserted area after phylloxera (1880) and cultivated again in the fifty's years. The whole of six separate vineyards, planted between Saint Aubin and the terroir of les Truffières. The soil is brown limestone with a slower maturity.

Maximum yield authorized : 57 hl/ha

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 10,7 ha

Altitude : 250-300 m

Average age of vines : 35 years

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

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

13% vol.

TASTING

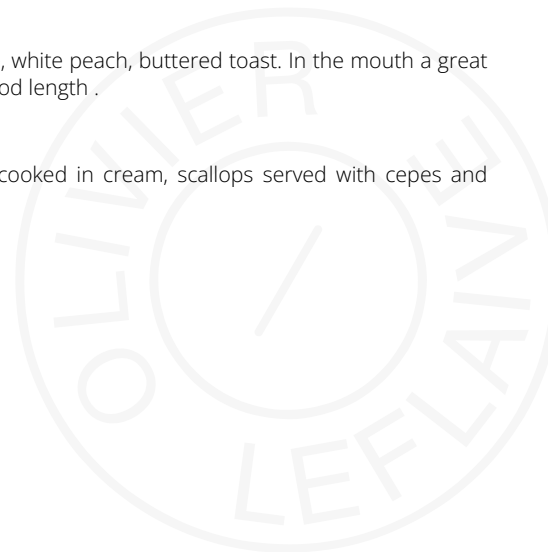
Tasting note

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



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