Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES - RÉCOLTE DU DOMAINE 2018

The name of the terroir is derived from "follots" -will-o'-the-wisps- which were active in humid places, often foggy.



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

Vineyard located in the upper part of les Folatières, known as les "Peux Bois". It is a former Domaine Leflaive property.
Vines planted in 1983
Wine-Growing method : HVE (High Environmental Value, level 3)
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 17.64 ha
Altitude : 250-300 m
Average age of vines : 40 years

VINIFICATION

100% Chardonnay

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

17 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Tasting note

Rich green gold in color, this wine has opulently fragrant and very expressive aromas. The palate is powerfully structured, with thrilling fruit concentration and magnificent length. Finesse, complexity and elegance.

Food pairings

Ideal with grilled seawater fish, lobster, goat cheese.

Serving temperature : 12-14°C

Should be drunk between : 2023-2028

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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