



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES - RÉCOLTE DU DOMAINE 2017

The name of the terroir derives from "follots" which was located in humid places, often foggy.



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

Vineyard located in the upper part of les Folatières, known as les Feux 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

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% 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 and fried seawater fish and crayfish, and goat cheese.

Serving temperature : 12-14°C

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