



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2016

In the past, the Lord of Puligny-Montrachet had given this vineyard to his daughters .



### VINEYARD

A single vine belonged to our Domaine in 1955. Which other plot can better explain the terroir of Puligny-Montrachet? The soil is light and rocky, and little water-springs protect it during summer. It's a very sophisticated wine and a former Domaine Leflaive property.  
Wine-Growing method : Bio-dynamic (non-certified)  
Harvest: 100 % manual

Soil : Calcareous Clay  
Production area : 6.76 ha  
Altitude : 230-250 m  
Average age of vines : 60

### VINIFICATION

100% Chardonnay

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

100 % crushed grapes

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 28% of new oak)

13,5% vol.

### TASTING

#### Tasting note

Green golden in color, with spectacularly fragrant and mouth-wateringly beautiful aromas, on the palate this is rich yet elegant, with sumptuous fruit concentration, vibrant acidity, and fantastic, creamy texture.

#### Food pairings

Ideal with delicate food, fish and seafood, thin white meat and fried veal.

**Serving temperature** :12-14°C

