Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# PULIGNY-MONTRACHET 1ER CRU REFERTS
# 2011

Given its location, it can be compared to Fefe in Bresse that means a bristling field of brush and rocks. This is a land which had to remove the heads of rocks and had to clear land for planting vines




## VINEYARD

The closest "Climat" to Meursault 1er Cru Charmes, divided by the famous "Chemin des Moînes" (the monks path). The soil is marly at the top and and more ferruginous at the bottom, therefore it produces a more unctuous and a fatter wine than the others. Sensitive to over-ripeness.
Wine-Growing method : sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 5,52 ha
Altitude : 230-250 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 % crushed grappe
Finning: yes

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

13% vol.

## TASTING

### Tasting note

Sophisticated and concentrated nose: citrus and apricot, then notes of honey and butter with age. Finesse from Puligny-Montrachet combined with a dense and fleshy texture.

### Food pairings

Ideal with seafood, poached fish or cooked with cream and cheese such as Epoisses.

**Serving temperature :** 12-14°C

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