Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2017

In the past, the ground was planted with truffle trees.



VINEYARD

Area favorable to the grey truffles from Burgundy. The soil is shallow with limestone, but also very poor. Wine of great distinction, very mineral with flinty notes. Only 600 to 700 bottles.
Purchase of grapes, harvest by us.
Vineyard planted in 1971.
Wine-Growing method : sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 2,48 ha
Altitude : 300-350 m
Average age of vines : 46 years

VINIFICATION

100% Chardonnay

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

17 months (whose 5 months in stainless steel tank)
100 % oak barrels

13,5% vol.

TASTING

Tasting note

Flowery aromas with honeysuckle. Flighty, tight and racy minerality quivers though the oakiness on the palate.

Food pairings

Ideal with a fowl from Bresse cooked with truffles.

Serving temperature : 12-14°C

Should be drunk between : 2022-2026

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