



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2017

In the past, the ground was planted with trees for truffles.



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

Area favorable to the grey truffles from Burgundy. The soil is very limestone and shallow, but also very poor. Wine of great distinction, very mineral and gun flint. Only 600 to 700 bottles.

Purchase of grapes, harvest by us.

Vine planted in 1971.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 2,48 ha

Altitude : 300-350 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

13% 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 served with truffles.

Serving temperature : 12-14°C

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



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