Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2012

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



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.
Wine-Growing method : sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 2,48 ha
Altitude : 300-350 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries
Finning: yes

17 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

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

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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