



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2008

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-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

16 months (whose 2 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

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 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



olivier-leflaive.com