Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS
2021

In Burgundy, this word refers to some old common fields cultivated then lied fallow, or planted with hornbeam trees.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Located on the side of Chassagne-Montrachet, this vineyard grows on white and very calcareous soils. The steep slope gives later maturity. It has become a very famous terroir for the last fifteen years.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 15,09 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

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

13% vol.

TASTING

Tasting note

Nose of peach, ripe apple, vanilla, enhanced by notes of dried fruits, it reveals great aromatic fullness and richness on the palate with discreet sharpness that gives a beautiful finish.

Food pairings

Ideal with sea bream, sesame and bergamot ceviche, a Natural yellow pollack, artichoke and potatoes or a Brillat Savarin

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

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