



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS 2020

In Burgundy, this word refers to the old common fields cultivated and lain fallow again, or planted of hornbeams.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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

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

100 % crushed grapes

Fining: Yes

Filtration : Yes (Lenticulaire)

12 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 16% of new oak)

12,90% 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 seafood, fish cooked in sauce, blanquette of veal and cheese such as Langres or Saint Nectaïre.

Serving temperature :10-12°C

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