



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 grappe

Fining: yes

Filtration : yes

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

14% 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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