



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SAINT-AUBIN 1ER CRU CHARMOIS 2018

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



### VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

### 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 4 months in stainless steel tank) 100 % oak barrels

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 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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