



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHATENIÈRE 2020

Ground where chestnut trees and hazel trees were planted.



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

Exceptional view on the vineyard of la Côte. Terroir facing to South-West sited in small, white and very limestone terrasses. A steep enough slope gives an early enough maturity. It became a famous terroir for the last fifteen years.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 8,45 ha

Altitude : 300-350 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 % whole grapes

Fining: Yes

Filtration : Yes (Lenticulaire)

12 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 17% of new oak)

13,05% vol.

TASTING

Tasting note

La Chatenière is one of the oldest vineyard of Saint-Aubin planted in Chardonnay. It is a very floral wine with notes of citrus at the end of the mouth which give it length and finesse

Food pairings

Ideal with crayfish, grilled fish, the pike cooked in sauce.

Serving temperature :10-12°C

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